



Vinha Formal Tinto 2008

Description:

100% Touriga Nacional from Vinha Formal, in the Óis do Bairro slopes, where in 1999 were planted 8000 grape feet in clay-limestone soil. In 2008, the yield from this grape was very small, so it was possible to have a wine with a similar quality to the one from a very old vineyard. The wine aged in new french oak barrels for 15 months, where also malolactic fermentation was done.

It were bottled 1780 bottles. It is a wine that can be kept for more than 10 years, provided that conserved in good light and temperature conditions.

To be dished up with fat fish meat, white or red grilled meats.

Analysis:

Alcohol: 12,3%

Total acidity: 7,4gr/L

Reducing sugars: 2,6gr/L