

Cabo da Roca

Reserva Touriga Nacional

RED 2022 · LISBOA IGP

100% Touriga Nacional

Tasting Notes

COLOUR

Red

NOSE

Freshness and black fruit.

PALATE

Elegant and balanced, where freshness and black fruit coexist harmoniously.

FOOD PAIRING

Pata negra ham, cured cheese, game stew.

SERVING

18° · Ageing: 8 years (2022–2032)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2021

THE VINEYARD

26Km from atlantic coast at 135m of altitude, with 15 years (10 ton/ha), 3,800 plants per hectare, N-S orientation.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

Strong Atlantic influence with alluvial land that contrasts with the slopes where limestone is abundant.

WINEMAKING

The grapes are destemmed and crushed; 3 days of cold maceration; alcoholic fermentation at 24°C to preserve the fruit; malolactic fermentation in used French oak barrels.

AGEING

12 months in French oak barrels.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
14%		5,17 g/L		1,03 g/L		0,6 g/L		3,49		20/29 mg/L	
BOTTLE	Bourgogne Vin Grand Cru			HEIGHT	294 mm		LAYERS/PALLET	15			
CLOSURE	Technical cork			MAX Ø	92,7 mm		BOTTLES/PALLET	540			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	90 cxs			
BOTTLE EAN	5600816900805			CASE WEIGHT	8,61 kg		PALLET WEIGHT	800 kg			
CASE EAN	15600816900833			CASE DIM.	500x298x96 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	685 g			CASES/LAYER	6						

English text translated in-house from the Portuguese technical sheet — not an official winery document.