QUINTA DO
CUME
DOURO

DOC TOURIGA NACIONAL 2017



APPELLATION: Douro

SOIL: Schist

GRAPE VARIETIES: Low yield vines, 100% Touriga Nacional

PRODUCTION: (Bottling Date: 30.11.2020) 5536 bottles (0,75l) & 165 Magnuns (1,5l)

ALCOHOL: 14,5%

pH: 3.70

TOTAL ACIDITY: 5,2 g/L

VOLATILE ACIDITY: 0,8 g/L

RESIDUAL SUGAR: 0,6 g/L

VINIFICATION: In stainless steel vats with temperature control of 25º C

AGEING: The final blend aged in new French oak barrels of 225L for 12 months

TASTING NOTES: Deep dark ruby color. Very concentrated on the nose, with balsamic oak notes, forest fruits, such as raspberries, and violets. It also offers some fresh notes of esteva (a local Portuguese resinous bush), which make this a very complex and balanced wine. On the mouth it shows good quality tannins, good concentration and elegance with a long-lasting finish. Produced only in the finest years.

WINEMAKER: Jean-Hugues Gros