

TECEDEIRAS TOURIGA FRANCA 2018

An example of the determination of a Douro vintner from the Cima Corgo sub-region, Albino de Souza. As part of the fight against phylloxera, he created this now iconic varietal from a cross between Touriga Nacional and Mourisco Tinto.

TERROIR

The vineyards that produce the grapes for this wine are spread across a stunning geometric backdrop of terraces built by hand in the schist typical of the region. In the heart of the sub-region of Cima Corgo, these terraces are built on rocky soil, face south and are at an altitude of 300m.

TASTING NOTES

Colour Deep ruby.

Nose Intense, profound, complex. Led by ripe red and black fruit, then notes of briar and shrubbery, hints of toast and spices.

Palate Smooth from the start. Firm yet polished tannins that confer density and structure. Balanced acidity and a robust, persistent finish.

IN THE CELLAR

Harvested manually and then selected by hand at the sorting table. Destemming and light crushing. Fermentation in used 500L French oak barrels where they were subjected to gentle punching down.

Aged for 19 months in barrels, the wine is then bottled after gentle fining. The bottles are rested in our cellar for another 12 months before commercial release.

All our wines are sealed with natural cork. There is no filtering or cold-stabilisation, meaning deposits can form. We recommend decanting.



Winemaker: Rui Cunha **Viticulture:** Miguel Soares
Alcohol: 14,3 %/vol. - **Total acidity:** 5,4 g/l - **pH:** 3,50 - **Total sugars:** <0,6g/l - **Total SO2:** 69 mg/l

Available in bottles of 0,75L.

Lima & Smith, Lda.

Portugal

info@limasmith.com

WWW.TECEDEIRAS.COM