

## TECEDEIRAS TOURIGA NACIONAL 2018

The most emblematic Portuguese grape, already mentioned in the 19th Century by Baron Joseph James de Forrester as “the finest”. In addition to its violet colour, Touriga Nacional has an excellent aromatic expression, which, combined with its structure and freshness, has made it a peerless varietal not only in Portugal, but also abroad.

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### 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** Intense, deep ruby-red.

**Nose** Very attractive, intense, fine and fragrant. Red and black ripe fruits stand out from the word go, followed by floral notes supported by spicy nuances.

**Palate** Smooth and silky from the outset. Polished and elegant tannins. Typically dense and robust, with an explosion of fruit mid-palate. Persistent and compact finish.

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### IN THE CELLAR

Harvested manually and grapes 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 punch downs.

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.



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**Winemaker:** Rui Cunha **Viticulture:** Miguel Soares  
**Alcohol:** 13,6 %/vol. - **Total acidity:** 5,6 g/l - **pH:** 3,51 - **Total Sugar:** <0,6 g/l - **Total SO2:** 73 mg/l

Available in 0,75L bottles.

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