

# HERDADE DO ROCIM

## RED WINE | TOURIGA NACIONAL 2017



**REGION:** VIDIGUEIRA | ALENTEJO

**PRODUCER:** HERDADE DO ROCIM

**VITICULTURE:** CATARINA VIEIRA | AMÂNDIO CRUZ

**WINEMAKING:** CATARINA VIEIRA | PEDRO RIBEIRO

**CLIMATE** › Typically mediterranean, in the winegrowing sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

**SOIL** › Poor land, predominantly of granite. Great pedological potential for the cultivation of vines and to produce excellent wines.

**VARIETIES** › Touriga Nacional

The Touriga Nacional variety is planted in a plot exposed to the east, following a multi-spaced trellised system, LYS. The rows have an east/west orientation.

### ANALYTIC PARAMETERS

Alcohol Content › 14,0%

Total Acidity › 5,700 g/dm<sup>3</sup>

Volatile Acidity › 0,53 g/dm<sup>3</sup>

Residual Sugars › 3,5 g/dm<sup>3</sup>

pH › 3,66

**VINIFICATION** › Manual harvest into 12 kg boxes. At the winery, the grapes were once again sensibly triaged on a vibrating sorting table, fully destemmed and lightly crushed. After a 48 hour period of pre-fermentative cold maceration, the fermentation has occurred in french oak barrels.

**AGING** › Aging took place in french oak barrels, for 11 months.

Bottle aging for three months.

**TASTING NOTES** › Deep ruby and violet colour. Fresh and mineral. Floral notes typical from the grape variety and spicy notes from the barrel aging. Soft and silky tannins. A structure that allows a good bottle aging.



Projecto Movicortes S.A., em parceria com a associada Rocim, Lda.