



designation Herdade dos Templários - Grande Escolha

style red **vintage** 2018

appellation DOC do Tejo **origin** Tomar, Portugal

grape varieties Touriga Nacional 100%

savoir-faire Controlling the ideal maturation point of each grape variety, harvest takes place in September and October, ensuring the perfect ripeness of the grape and the desired balance between the acidic, tannic, aroma and sugar content. Respecting the integrity of the fruit is the key for the desired partial "whole grape fermentation" in stainless steel tanks with controlled temperature (26-28°C). Gentle pump-overs are performed several times a day to extract compounds on the skin of the grape, maximizing the maceration. The wine gets a deeper colour, richest flavours and soft round tannins. Achieving the desired concentration, the fermented grapes are pressed with a membrane press separating the must from the solid fraction. Malolactic fermentation is encouraged and once it's completed, the wines are blended and naturally settle for at least 6 months.

ageing It is aged for 15 months in used French and American oak barrels to elevate the complexity yet respecting the fruity character of the wine.

tasting notes "The aroma reveals notes of oak barrels and ripe black fruits. In the mouth, the ripe fruit harmoniously surrounds spices and cocoa notes. Long-lasting and velvety finish with hints of honey and jam."

alcohol content 15%vol. **ph** 3,64 **total acidity** 5,72g/l

production 1111 cases of 6x75cl **case weight** 8,7Kg

EAN13 5603919602188 **ITF14** 15603919602185

producer Quinta do Cavalinho - Vinhos Lda. **winemaker** Hernâni Magalhães