



HERDADE
DOS
TEMPLÁRIOS

VINHOS DE QUINTA ESTATE WINES

www.herdadeдостemplarios.pt

designation Herdade dos Templários

style red **vintage** 2019

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

grape varieties Touriga Nacional40%, Alicante Bouschet40%, Cabernet Sauvignon20%

vinification Controlling the ideal maturation point of each grape variety, harvest takes place in September. Respecting the integrity of the fruit are put 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 completed, the wines are blended and naturally settle for 6 months.

ageing It is aged for 6 months in used french and american oak barrels

tasting notes "Aroma of ripe red and black fruits, with notes of dark plum, jam and spices. Full-bodied and persistent on the palate, with well-rounded tannins."

alcohol content 14% vol.

pH 3.71 **total acidity** 5.21g/l

production 2222 cases of 6 x 750ml **case weight** 7.6Kg

EAN13 5603919610190 **ITF14** 15603919610173

producer Herdade dos Templários (Quinta do Cavalinho - Vinhos,Lda.)

winemaker Hernâni Magalhães