



HERDADE
DA AMADA

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TOURIGA NACIONAL '2022



COUNTRY
Portugal

REGION
Alto Alentejo - Elvas

TYPE
Red

GRAPES VARITIES
Touriga Nacional

CLASSIFICATION
Regional Alentejo Wine

YEAR OF HARVEST
2022

VINTAGE
27th August

HARVEST
By hand to 12.5 kg boxes

CLIMA
Mediterranean

SOIL
Granite-clay and limestone

PRODUCTION
1.096 bottles of 0.75lt

ENOLOGY
Susana Esteban
Bruno Pinto da Silva

VITICULTURE
José Luís Marmelo

ALCOHOL
13,5% vol

PH
3,82

TOTAL SUGAR
0,3 g/L

VOLATILE ACIDITY
0,52 g/L

TOTAL ACIDITY
4,6 g/L

CALORIC VALUE
86 kcal/100 cm3

INGREDIENTS
contains sulfites



VINEYARD
In conversion to MPB. Oriented northwest-southeast, conducted in a royat bi-lateral cordon.

VINIFICATION
After a careful and meticulous harvest of the best grapes, the grapes were sent to a refrigerated container, where they spent 12 hours at 6°C. The next day, after being transported to the winery in a refrigerated environment, they were completely destemmed and smashed at the entrance of the fermentation tank. Fermentation took place in large tanks, with an optimum contact surface ratio and at a controlled temperature of 24°C, in full tanning for 20 days. After alcoholic and malolactic fermentation, two thirds of the blend aged in stainless steel on fine lees and one third in new French oak barrels for a year. After bottling, it aging in the bottle for nine months before entering the market.

WINE
Deep ruby-violet. Nose with great elegance and varietal character, clean, fresh and balsamic, with highlights of fresh raspberries, orange peel and violets growing over time in the glass, in a perfect marriage with the barrel. Subtle attack, with all the delicacy growing into a harmony of great breadth throughout the tasting, with a polished structure and good unctuousness. At the end of the mouth, the floral and minty notes, with a slight, well-integrated toastiness in the background, leave you with an excellent, long-lasting sensation of pleasure.

GASTRONOMY
The elegance and harmony of this wine suggests gastronomy in the same register. Its floral and balsamic side combines perfectly with dishes in which aromatic herbs take a center paper, as well as spices. From classic roast lamb flavored with rosemary, to grilled rabbit with bold, exotic spices. Contrasting this with a dessert where dark chocolate is king, or even with long-aged cheeses, will also be palate-pleasing experiences.

RECOMMENDED CONSUME
2024 - 2031 (8 years)

BOTTLE
Capacity (lt): 0,75 | Model: Borgonha
Size (cm): (d) 8,5 x (h) 29,4 | Weight (kg): 1,20
Barcode EAN (bottle): 5607127004192

BOX
Size (cm): (l) 30,6 x (w) 28,8 x (h) 9
Weight (kg): 3,91 | Number of bottles: 3
Barcode ITF (box): 15607127004199

PALLET (EURO)
Boxes/spun: 10 | spun/pallet: 8
Boxes/pallet: 80 | Weight (kg). 338
Length. 1,20m | Width 0,80m | Height 0,86m

