



2016

FONTE DO OURO RESERVA TOURIGA

NACIONAL

Region	Soil	Elevation	Alcohol
Dão	Granite	200m	13.5%

Vineyard Fonte do Ouro

Grape Varieties Touriga Nacional

Vinification Skin contact at 12°C for 3 days to aromatically enrich the wine.

Long fermentation with gentle maceration, in order to extract the maximum potential from these magnificent grape varieties.

After malolactic fermentation, the wine stays in stainless tanks followed by oak aging.

Aging 18 months in French oak

Tasting Notes Deep ruby color.

Distinctive aromas of the Touriga Nacional grape, floral hints of violet and bergamot, ripe blackcurrant combine with the elegance of Allier oak. Robust yet smooth tannins, perfectly complemented by berry fruit flavors with great balance and complexity.

Goes well with game, spicy roasted red meat.

Reviews **Wine Enthusiast: 92 Points**

Wine Advocate: 90 Points

Wine Enthusiast: 93 Points

M·S WALKER

SINCE 1933

PORTUGAL PORTFOLIO | APR 01, 2020

 #MSWPORTUGAL @MSWALKERBRANDS