



2017

**FONTE DO OURO  
RESERVA TOURIGA NACIONAL**

**Region**  
Dão

**Soil**  
Granite

**Elevation**  
200m

**Alcohol**  
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**

**FONTE DO OURO**  
**DÃO**  
RESERVA ESPECIAL  
TOURIGA NACIONAL

**#466731**

**M·S WALKER**

SINCE 1933

PORTUGAL PORTFOLIO | MAY 18, 2023

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