



2019

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 malolatic 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 2017 Vintage

Wine Enthusiast: 93 Points

Wine Enthusiast: 92 Points

Wine Advocate: 90 Points

#466731

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