

HERDADE DO ROCIM

RED WINE | TOURIGA NACIONAL 2018



REGION: VIDIGUEIRA | ALENTEJO

PRODUCER: HERDADE DO ROCIM

VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ

WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

CLIMATE › Typically mediterranean, in the winegrowing sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

SOIL › Poor land, predominantly of granite. Great pedological potential for the cultivation of vines and to produce excellent wines.

VARIETIES › Touriga Nacional

The Touriga Nacional variety is planted in a plot exposed to the east, following a multi-spaced trellised system, LYS. The rows have an east/west orientation.

ANALYTIC PARAMETERS

Alcohol Content › 14,0%

Total Acidity › 5,700 g/dm³

Volatile Acidity › 0,56 g/dm³

Residual Sugars › 3,3 g/dm³

pH › 3,57

VINIFICATION › Manual harvest into 12 kg boxes. At the winery, the grapes were once again sensibly triaged on a vibrating sorting table, fully destemmed and lightly crushed. After a 48 hour period of pre-fermentative cold maceration, the fermentation has occurred in french oak barrels.

AGING › Aging took place in french oak barrels, for 11 months.

Bottle aging for three months.

TASTING NOTES › Deep ruby and violet colour. Fresh and mineral. Floral notes typical from the grape variety and spicy notes from the barrel aging. Soft and silky tannins. A structure that allows a good bottle aging.



Projecto Movicortes S.A., em parceria com a associada Rocim, Lda.

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