

POINT WEST

Touriga Nacional | Vinho Regional Lisboa | red 2022



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa Wine Region
Grape Varieties: Touriga Nacional

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Winemaker tasting notes:

Intense colour, aroma and flavour. Full body, fruity, refined and smooth with a long, elegant and intense end of tasting.

Serving suggestions:

It can be drunk without food, or as complement of meat dishes, stews, pasta, vegetarian dishes and cheeses. We recommend serving at a temperature of 12-16°C.

ABV at 20°C%: 12.0
Volume at 20°C g/cm³: 0.9996
Dry Extract total g/dm³: 45.2
Volatile acidity in acetic acid g/l: 0.60
Total acidity in TH2 g/l: 5.60
Fixed acidity in TH2 g/l: 6.00
PH: 3.42
SO2 (free) & (total) mg/l: 32/83

Gross weight: 8.4 kg (6x75cl)
Case dimension: H 317 x W 163 x L 251
Pallet Standard (1.0mx1.2m):
Euro pallet (0,80m x 1,2m): 105 cases/ 21 cases/level x 5 levels
Bottle barcode (EAN13): 560 031219042 7
Carton barcode (ITF14): 1 560 031219042 4
Full FCL 20' = 2100 cases on the floor
Full FCL 20' = 11 Euro pallets



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