N° of Bottles 750 ml

N° of Bottles 1,5 Lt 400 Units.

13.100 Units.





Grape origin | Cima Corgo

Varietals | 45% Touriga Franca, 30% Touriga

Nacional, 15% Tinta Roriz, 10% Tinto Cão

Altitude | 50 to 550 meters

Soil geology | schist

Vines age | > 40 years

HARVEST 2021

The 2021 harvest was long, fresh and rainy, starting in the second half of September. It was a year considered normal – and dry –, with productivity being above average, compared to the previous decade. It gave rise to musts of good quality, fresh and slightly less alcoholic.,

VINIFICATION

Manual harvest in 20kg boxes, transported to the cellar, and partial grapes destemming - some with total destemming and others with whole bunches. Cold pre-fermentation maceration, followed by spontaneous alcoholic fermentation in stainless steel vats with temperature control. Malolactic fermentation in stainless steel vats and French oak barrels from different cooperages.

AGING

50% in stainless steel vats. 50% in French oak barrels for 12 to 18 months.

BOTTLING

Date | November 2023 Bottle | Bordalesa Elite 75cl / Bordalesa Horus Magna 150 cl Cork | Natural Cork

TECHNICAL INFORMATION

 $Alcohol\ content-\ 13,5\%\ |\ Total\ Acidity\ -\ 5.2 gr/L\ |\ Volatile\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ pH\ -\ 3.66\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 0.7 gr/L\ |\ Acidity\ -\ 0$