



MG XXI Touriga Nacional 2022

Type of Wine: Red.

Year: 2022.

Grape Varieties: Touriga Nacional.

Region: Douro.

Classification: DOC – Denomination of Controlled Origin.

Production: 1.000 Bottles.

Bottling: August 2024.

Climate: Atlantic with Mediterranean influence.

Soil: Schist.

Winemaker: Eng. António Narciso.

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Alcohol Content: 15% Vol.

Vinification: Manual selection of grapes in the vineyard and winery, followed by destemming and crushing. Fermentation in granite lagares with foot treading for more careful maceration, and temperature control to better express the aromatic profile of the grape variety and control extraction.

Aging: 12 months in 500-liter second-use French oak barrels to better preserve the identity of the grape variety without excessive wood influence.

Color: Deep, with violet hues.

Aroma: Complex and intense, highlighting the floral notes typical of the variety, along with ripe fruit aromas and sweet, spicy notes from barrel aging. Over time, it will develop balsamic notes.

Taste: Balanced acidity with mature tannins well-integrated into its youthful body and volume, offering good longevity and gastronomic potential.

Finish: Long and persistent with balance.

Pairing: Perfectly complements fine meats, game, and strong, intense cheeses.

Serving Recommendation: Open one hour before serving and serve at a temperature of 17°C.

Longevity: 2040.

