



## Technical Specifications - Julia Kemper Touriga Nacional 2013

<b>Name of the wine:</b>	Julia Kemper Touriga Nacional
<b>Current production year:</b>	2013 harvest
<b>Previous production year:</b>	2012
<b>Name of the farm:</b>	Quinta do Cruzeiro
<b>Location of the winery:</b>	Quinta do Cruzeiro - Mangualde
<b>Total number of wine prod. hectares:</b>	20
<b>Foundation of the winery:</b>	Mid-19 <sup>th</sup> Century
<b>Wine makers:</b>	Julia de Melo Kemper
<b>Demarcated region:</b>	Dão (Portugal)
<b>Classification:</b>	Denominação de Origem Controlada - DOC Dão
<b>Grapes:</b>	Touriga Nacional
<b>Type of fermentation:</b>	Fermentation with controlled temperature at 26° C
<b>Fermentation:</b>	Granite rock tanks; grapes treaded by foot
<b>Analytical parameters:</b>	Alcohol (%): 13,7 Reducing sugar (g/l): 1,7 Total acidity (g/l): 5,10 Volatile acidity (g/l): 0,49 Dry extract total (g/l): 33,2 SO <sup>2</sup> free (mg/l): < 13 SO <sup>2</sup> total (mg/l): 55 pH-value: 3,52





<b>Available in bottles of:</b>	0,75 l
<b>Age of the vines:</b>	2003
<b>Type of conduction:</b>	Royat & Guyot
<b>Plant density (plants per hectare):</b>	4.000
<b>Type of soil:</b>	Granitic origin
<b>Liters per hectare:</b>	Up to 6.000l
<b>Orientation of the vineyard:</b>	Half-hillside
<b>Height above sea level:</b>	450 to 600 m
<b>Harvesting method:</b>	By hand into small harvest baskets
<b>Harvest time (month):</b>	September
<b>Climate:</b>	Mediterranean with continental and maritime influence
<b>Stabilization:</b>	Natural stabilization
<b>Filtration:</b>	Lenticular
<b>Characteristics:</b>	Deep red wine with garnet nuances. Delicate aroma, with fine aromatic expressions of violet, blackberry and ripe cherry, combined with light notes of fine vanilla, cocoa and balsamic nuances. Velvety and soft with the presence of educated tannins. Shows finesse, an exquisite bouquet and elegant persistence.
<b>Aging before sale:</b>	In French oak barrel  In the bottle
<b>Recommended drink temperature:</b>	16°C - 18°C