

Barreto Cellars

2004 Touriga

Variety: 78% Touriga Nacional
22% Souzao

Appellation: Lodi – Silvaspoons vineyard

Harvest date: September 15, 2004

Brix at harvest: 26.5

Alcohol: 14.5

Acidity: 6.90 g/L

pH: 3.80

Residual Sugar: 0.5 g/L

Date Bottled: April 7, 2006

Winemaking: Hand harvested, crushed and fermented in open top containers. At the end of fermentation, the must was pressed in a small basket press and aged in 100% French oak barrels until being bottled.

Tasting Notes: Touriga Nacional is one of the main grape varieties used in the production of Port wines. Its use as a table wine is just now making it to the mainstream. This example makes a bold statement by exhibiting fruit, floral and spicy aromas at the same time while possessing plenty of body and balance that lead to a smooth and lingering finish.

Awards: Bronze, Orange County

