

Barreto Cellars

2002 Touriga

Variety: 100% Touriga Nacional

Appellation: Lodi – Silvaspoons vineyard

Harvest date: 9/30/02

Brix at harvest: 26

Alcohol: 15.5

Acidity: 5.90

pH: 3.68

Residual Sugar: 3.85g/L

Date Bottled: August 20, 2003

Cases Produced: 30

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: Gold, Orange County Fair

