



Andreza Touriga Nacional/Touriga Franca DOC Douro 2016

Date tasted: 07 October 2019

Reviewer: Julia Harding

Score: 16

Drink: 2019-2023

Destemmed and crushed, 12 hours' pre-maceration fermentation at 34 °C; pre-selected yeast; alcoholic fermentation at controlled temperatures (22–24 °C); light remontage (pumping over); 33% of the wine aged in French barriques, the rest of the wine aged in stainless-steel vats. Deep garnet. Lots of sweet oak still dominating the aroma: spice and vanilla. But the floral/bergamot character of Touriga is intense enough to show through the oak. Plenty of black fruit on the nose and palate, then smooth and velvet-textured on the palate, with just enough freshness to balance the whole. Still youthful but I am not sure how it will age so my suggested drink dates are cautious as the tannins are just slightly dry at the very end. (JH)