



Tyto Alba Touriga Nacional 2014 , DOC Do Tejo

Date tasted: 04 February 2017

Reviewer: Julia Harding

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Score: 16

Drink: 2017 - 2022

Fermented in small lagares and aged 12 months in French and US oak. RS 3.2 g/l, pH 3.68, TA 5.2 g/l.

Glossy, very dark crimson. Classic, intense Touriga Fragrance of dark fruit and a lightly floral note along with some sweet oak spice. Very scented, with violets on the palate. Juicy and packed with bright fruit, you can taste and feel the oak in sweetness and a thickness of texture but it is generous and mouth-filling and the oak does not dominate. Chewy texture but a fresh aftertaste. Lots to enjoy. Might benefit from another year in bottle to become a little more refined in texture, but would be great with a rich meat dish now.