

NOMEDA

Red Reserve 2023 / Touriga Nacional / DOC Douro

Terroir

Location: Mêda, Upper Douro

Soil: Schist of the Schist-Greywacke Complex with veins of granite

Climate: Dry climate with scarce rainfall and great thermal amplitude (warm days and cool nights)

Altitude: 350-650 m

Impact: Balanced phenolic ripeness, naturally high acidity, low pH

Sustainability: Low pest and disease risk, regenerative farming practices

Winemaking

Grape Variety: Touriga Nacional

Harvest: Hand-picked, 20 kg boxes

Fermentation: Spontaneous with indigenous yeasts, stainless steel with temperature control

Aging: 12 months in used French oak barrels and stainless-steel tanks

Intervention: Minimal, preserving the natural character of the variety

Production: 1,750 bottles

Sustainable Packaging: Lightweight bottles (<400 g), 80% recycled glass, natural cork closure

Tasting Notes

Color: Ruby red with subtle garnet reflections

Aromas: Wild berries with earthy and forest notes, accented by a subtle touch of graphite and spices

Palate: Fresh and vibrant, with lively acidity and fine-grained tannins. An elegant, gastronomic wine. Long and harmonious on the palate, where mineral depth and subtle herbal nuances evoke sous-bois and wild herbs

Serving Temperature: 16-18 °C

Pairing Suggestions: Meats and poultry (lamb, veal, or duck), mushroom or truffle risotto, sautéed mushrooms with herbs, and medium to aged cheeses.

Technical Information

Alcohol: 13.0% vol.

Total Acidity: 5.40 g/L

pH: 3.66

Residual Sugar: 0.6 g/L

