



Kelman Touriga Nacional 2015

Dao DOC

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eCommerce # 164466 | 14.0% alc./vol. | \$32.60

Delicate fruit typical of the variety. Predominance of floral notes as violet, red fruit jam and mineral hints. In the mouth it is voluminous, fresh, with good acidity. It has a pleasant lingering aftertaste with highlighted complex flavours. Excellent ageing potential.

Terroir:

The Kelman Family Vineyard is located in Nelas, in the heart of the Dão region. 6 Ha of traditional grape varieties were planted at ~430 m altitude in 2000. Gentle slope and sandy soil (decomposed granite) provide a good drainage. Elevated diurnal temperature amplitude (cool nights and warm days) and natural soil acidity provide ideal conditions for the grape development.

Kelman wines are produced with minimal intervention following sustainable agriculture, the rational use of resources and the preservation of ecosystems, without irrigation, with manual harvesting.



Vinification:

Careful maceration. Malolactic fermentation in new and second use French oak followed with ~12 month ageing, then 6 month in stainless steel tanks and over 3 years in the bottle.

Variety: Touriga Nacional 100%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Decant and serve at 16°C with hearty meat dishes, traditional sausages and cured cheeses.

International Wine Challenge - Silver

Wines of Portugal Challenge - Silver

