

# CODE

'ÚNICA' TOURIGA NACIONAL 2023

## GRAPES

100% Touriga Nacional

**NATURALMENTE**

## TASTING NOTES

Created using the traditional carbonic maceration process. This Touriga Nacional is light and fun, with soft supple tannins. Beautiful soft blue and black fruit flavours, wet river stones, and gentle black pepper.

When celebrating the end of the harvest, enjoy it with friends and family.

## PAIRING SUGGESTIONS

The ideal partner to a great selection of charcuterie. Works well with a wide range of tapas style dishes and the soft fruit and tannin structure makes it great with BBQ meats.



## CELLARING POTENTIAL

It is ready to drink in the same year of production but also will develop complexity over the next 2 to 3 years.

## TECHNICAL DETAILS

Alcohol: 11.5%  
Tartaric Acid: 6.1g/L  
pH: 3.6  
Residual Sugar: 16g/L

## MINIMAL INTERVENTION MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.