

# Barreto Cellars

## 2003 Touriga

**Variety:** 86% Touriga Nacional  
14% Tempranillo

**Appellation:** Lodi – Silvaspoons vineyard

**Harvest date:** 10/05/03

**Brix at harvest:** 25.8

**Alcohol:** 14.5

**Acidity:** 6.90 g/L

**pH:** 3.79

**Residual Sugar:** 3.85g/L

**Date Bottled:** August 20, 2003

**Winemaking:** Hand harvested, crushed and fermented in open top containers. At the end of fermentation, the must was pressed in a small basket press and aged in 100% French oak barrels until being bottled.

**Tasting Notes:** Touriga Nacional is one of the main grape varieties used in the production of Port wines. Its use as a table wine is just now making it to the mainstream. This example makes a bold statement by exhibiting fruit, floral and spicy aromas at the same time while possessing plenty of body and balance that lead to a smooth and lingering finish.

**Awards:** Gold, Orange County Fair

