

BACALHÔA TOURIGA NACIONAL

RED 2021



DOC DÃO



Touriga Nacional (100%)



Granitic soils.



12 months in 300-liter French and Russian oak barrels.



75cl



6x Case
Case Weight: 7,58 kg
Case (L/W/H): 0,263 x 0,178 x 0,306 m
Case Volume: 0,014 m3



Francisco Antunes

PROFILE

The grapes that give life to this wine—now enriching Bacalhôa's range of varietal wines—originate from Quinta da Garrida. Its profile is intrinsically linked to the DNA of Dão's Touriga Nacional, which is absolutely and radically distinct from the same grape grown elsewhere in Portugal. Marked by intense and complex aromas, vibrant freshness, and a harmonious balance of flavor and persistence, this wine leaves a lasting impression on those who taste it.

TASTING NOTES

Deep violet in color, this wine reveals the unmistakable aromatic intensity of the variety, with notes of violets and ripe wild berries, complemented by a vibrant freshness on the nose. On the palate, it is remarkably pleasant, perfectly mirroring the aromas perceived. Freshness, structure, elegance, and persistence come together in harmony. A true Dão wine, with the genuine identity of its terroir.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (G/L AT): 5,33

PH: 3,53

S02: 98

RESIDUAL SUGAR (G/L AT): 0,7

FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

Oven-roasted kid goat, "vitela na púcara" (traditional veal stew), and roasted veal flank .

HISTORY

Quinta da Garrida was acquired by Aliança Vinhos de Portugal in 1998. Nestled at the foothills of the Serra da Estrela, in Vila Nova de Tázem, at the heart of the Dão region, Quinta da Garrida stands out for the remarkable diversity of wines it produces. Divided into several plots, each vineyard is vinified separately, preserving the authenticity and unique character of its terroir. The granitic soils give rise to grapes that produce wines distinguished by their freshness, elegance, and a marked mineral profile.

Revisto em 11/09/2025



BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt