

DATA SHEET



TALABARA Premium Edition 2019

Born from our unique terroir, Quinta dos Currais is proud to unveil its latest wine, Talabara, named after an ancient Celtic settlement that once existed in the region.

Exclusively derived from Touriga Nacional, it reached its prime after an ageing period of 12 months in French Allier oak barrels, leaving it to further refinement in bottle.

Harvest

From the mythical year of 2019, where the good initial water reserves and subsequent moderate water stress, favorable to good ripeness, promoted excellent conditions for the production of quality grapes, in particular of our older plot of Touriga Nacional.

We decided to harvest this parcel at the end of September in order to take advantage of a prolonged phenolic maturation, supported by the excellent sanity and acidity of this Touriga Nacional.

Vinification

Traditional – classic vinification.

Fermentation at controlled temperature up to 28°C for 12 days followed by a slight post-fermentation maceration.

Tasting Notes

Great wealth of color, in which reveals hints of violet. The aroma is of the upmost refinement and discloses a complex entwinement of ripe plums and dewberries as well as swift touch of menthol and fine spices. Taste is velvety and intense, grandiose, where it's noticeable the presence of rich and silky tannins. With a complex, yet harmonious structure, it shows a unique minerality mingled with a persistent aftertaste.

Wine . Talabara Premium Edition Red

Producer . Quinta dos Currais Sociedade Agrícola, Lda

Appellation . DOC Beira Interior

Vintage . 2019

Winemaker . Carlos Silva

Grape Varieties . 100% Touriga Nacional

Fermentation . Stainless steel vats with controlled temperature

Ageing . 12 months in new French Allier oak barrels

Bottling . June 2023

Alcohol . 15° vol.

Total Acidity . 5,6 g/L

Tasting Temperature . 16 to 18° C

