



Some people say that the dog is the men best friend and, for sure, Turra borns in the name of companionship, friendship and dedication. An important part on the creation of this wine – the relation and union, it's the feeling we want to connect to our wine.

Turra comes from a passion for production of grapes and wine with an history with more than 30 years. The picking and transport of the grapes are done in a quick way from vine to the cellar. Located in Celorico de Basto region, the more interior region of Vinho Verde, being known for its high average altitude with the influence of the sea breeze almost inexistent.

Hot and dry summers and cold and rainy winters enhance our wines in a peculiar way.

KEY POINTS

Wine made mainly with Vinhão but also containing a percentage of Rabo de Anho. Handpicked grapes into small boxes and carried to the winery in a short period of time. Total de-stemming. No skin maceration or fermentation in order to obtain more elegance. The juice is carried to the vats by gravity. Cold clarification. Long fermentation at controlled temperature.

TASTING NOTES

Strong fruity nose with the presence of wild berries (ripe blackberries) as well as balsamic aromas (eucalyptus leaf). Mouth with red and wild fruit with structured and well balanced tannins. Fresh and direct acidity.

FOOD PAIRING

This wine makes an interesting pairing with strong flavored foods and fat dishes from the Portuguese traditional cuisine (lampreia, sarrabulho, cabidela or cozido à Portuguesa). It should be served between 12-14°C.

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Vintage

2018

Denomination

Vinho Verde D.O.C.

Varieties

Vinhão and Rabo de Anho

Production

3.000

Alcohol

12,5% vol.

PH

3,28

Total Acidity

5,5 g/L

Acceptable storage time

5 anos

TURRA

