

DOMINGOS TOURIGA NACIONAL & SYRAH

HISTORY

Domingos Soares Franco is the younger brother in the sixth generation of the family that has run José Maria da Fonseca since its foundation in 1834. As both Vice-President and senior winemaker of the company Domingos has become a prominent figure in the field of Portuguese winegrowing.

This status is not derived solely from his connection to this prestigious Vila Nogueira de Azeitão company, but also from the fact that Domingos Soares Franco was the first Portuguese to graduate in Fermentation Sciences from the University of California in Davis, USA. This achievement is important in the influence it has had on his view of vines and wines: while intent on maintaining the distinctive features of Portuguese wines he is constantly looking to the future, seeking innovation wherever possible.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setúbal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

WINEMAKERS TEAM

Under the guidance of Domingos Soares Franco - the first Portuguese winemaker to graduate from the recognized University of Davis in California - a team of hand-picked winemakers responsible for undertaking a wide range of research, studies, experiments and innovation that make José Maria da Fonseca a pioneer in much of what is done in terms of winemaking in Portugal and in the world. This is a job that starts in the vineyard, covers the entire production process and ends in the bottled wine made available to the consumer.

2011



Setúbal Peninsula

DOMINGOS is a blend of new and old world. Domingos, the winemaker, is himself a blend of these two worlds

REVIEWS

2009 Vintage:
Wine Enthusiast – 91 pts

2008 Vintage:
International Wine Review – 89 pts / Robert Parker – 87 pts / Wine Spectator – 87 pts

2005 Vintage:
Decanter World Wine Awards 2008 – Silver Medal / International Wine&Spirits Competition 2008 – Bronze Medal

VINTAGE INFORMATION

Classification: Regional Península de Setúbal

Region: Península de Setúbal

Grape varieties: Touriga Nacional (60%) and Syrah (40%)

Type of soil: Sandy soil

Wine production: 12.500 litres

Tasting notes:
Colour: Dark ruby
Aroma: Violets, cassis, raspberries and vanilla
Palate: Fruity with soft tannins
Finish: Medium

Vinification: Fermentation is carried out with full skin contact at a temperature of 28°C.

Ageing: 270 days in French and American oak with medium toast

Date of Bottling: September 2012

Analyses:
Alcohol – 13.2%
Total Acidity – 5.0 g/l as tartaric acid
pH – 3.77

Serving suggestions: Should be decanted and served with game and cheese at a temperature of 14/16°C.

Storage: The bottles should be laid down at a temperature of 12°C and 60% of humidity.

Shelf life: 9 years after bottling

JOSÉ MARIA  DA FONSECA