



TOURIGA NACIONAL 2022

VARIETY:	100% TOURIGA NACIONAL
PRODUCTION:	393 cases
ALC./VOL.:	14.2%
OTHER:	pH 3.80, TA: 5.9 g/L, RS: 3.0 g/L
CSPC:	+ 30841

THE GRAPES

Touriga Nacional is a red grape variety that is best known for being grown in the Douro and Dão region of Portugal. Often used in blends to make port, it has also gained a considerable amount of popularity in the making of table wines. This low yielding variety produces very few bunches of small grapes. The resulting skin-to-pulp ratio makes for well-structured, aromatic wines. To the best of our knowledge, Moon Curser is the first producer in British Columbia to make a table wine from this unique grape variety.

VINTAGE REPORT

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: November 11th, 2022
- Brix at harvest: 23.5 Brix



WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation kept at approx. 25 °C in a variable capacity 7,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 12 months in 225 L barriques; François Frères. 25% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

A consistent star in the Moon Curser portfolio, our 2022 Touriga Nacional continues to shine bright. In the glass, this red wine reveals an enticing deep ruby hue. Aromas of dried cherries and black plum intertwine with subtle hints of slate, while delicate violet notes add layers of complexity. Savoury elements of fennel and Mediterranean herbs blend seamlessly with cedar and a touch of black olive, creating an intriguing bouquet. On the palate, this wine is dry with a medium body and a refreshing acidity that carries the flavours with grace. Pronounced notes of tobacco and ripe black fruit captivate the palate, while nuances of black pepper and toasted oak add depth and structure. The finish leaves a lasting impression of the wine's personality and expression of the vintage. The 2022 Touriga Nacional is a true delight, inviting contemplation with each sip. While enjoyable now, this wine will reward those with the patience to cellar through 2029 - 2031. The wine would pair best with dishes, such as seared duck breast with blackberry reduction, braised short ribs with coffee rub, butternut squash and sage risotto, or some pecorino toscano.