



Grapes:	Touriga Nacional 100%
Region:	Texas AVA, 100% Texas
Vineyards:	RCV, Meridian, TX
Exposure:	South, Southeast
Altitude:	2328 to 3451 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 12 year vine age
Time of Harvest:	August - September
Vine Density:	1,650 - 2,600 vines per acre
Total Production:	133 Cases
Vinification Process:	The grapes are fermented low and slow, in multiple small open tanks, at temperatures ranging from 65F - 79F to promote fresh vibrant flavours and fix beautiful dark colours. The wine is then moved to barrique to complete fermentation to dryness. Racked several times at 45-60 day intervals, the wine is fortified and madeirized, then left to rest en barrique until ready to bottle, and bottled with a minimum of filtration.
Aging Process:	After fermentation, the wine rests en barrique in 100% neutral oak, for 24 - 36 months before the wine is bottled.
Alcohol Content:	18.50%
Tasting Notes:	We are pleased to share this unique port-styled wine blended from multiple vintages of Texan-grown Touriga Nacional grapes. This tawny beauty warms the heart with round sweetness and a finish that lasts until long after sunset.
Winemaker:	Willem Johnson
Winery Philosophy:	Deschain Cellars strives to produce handcrafted wines of Old World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.
Cellaring:	12 - 15 years
Closure:	Cork
Food/Menu Pairing:	Our Portejas makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, served on its own or with a plate of walnuts or roasted almonds.