

## WINE OF MALGAS

## FREE REIGN

## 3<sup>RD</sup> EDITION

A blend of 65% Syrah and 35% Touriga Nacional from 2018.

2018 was a stellar vintage, of great intensity, finesse, and high quality. When I think of 2018 it reminds me of velvet and very fine tannin structures.

65% Syrah and 35% Touriga Nacional, from two premium blocks. All from low yielding bush vines, intensity is in its' DNA. This editions' composition was carefully made up by placing the different grapes in layers.

The first layer: Syrah as whole berries. The grapes, one by one removed from the stems and carefully placed at the bottom of the fermentation vessel.

Layer two, a sheet of whole bunches from the Syrah. And the final layer we gently destemmed and crushed the Touriga Nacional.

This layered vessel was left to ferment, occasionally a punch down to wet the cap. The grapes were left on the skins for 6 weeks post fermentation, to fully integrate and create this ethereal flavour profile.

Only 560 bottles hand bottled, waxed and labelled.

## **Tasting Note**

Dark red colour in your glass. A beautiful dense yet forthcoming nose. Multiple layers of complexity, herbal, earthy notes, but with a burst of red fruit. A youthful nose, but with this old-world enticement.

Umami meets lavender infusion. The nose and palate complement each other and create this gentle ebb and flow between luring your nose and charming the palate. Beautiful velvety texture on the palate that feels so silky smooth, yet with a charming pop of red berries.

A wine that needs to be enjoyed over a long period of time and with each sip the depth of the wine becomes more defined.

Alc. 13%. RS 1,5g/l TA 5,4g/l pH 3,6 Free SO<sub>2</sub> 13mg/l Total SO<sub>2</sub> 36mg/l

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