

 **Region**
Dão - Silgueiros **Grape Variety**
100% Touriga Nacional **Oenologist**
Hugo Chaves**Viticulture**

Touriga Nacional, the most important grape variety of our vineyard, grows on slopes between 350 and 400 meters in altitude. The vineyard is conducted within an integrated protection program and herbicide application is prohibited. The harvest is performed manually, when they reach the optimum point of maturity, being placed in the second fortnight of August. The harvest is collected in small boxes of 10 kg.

**Systematization**

Vertical backing with 2 fixed wires and 2 moving wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granitic base

Grape Variety: 100% Touriga Nacional

**Vinification**

Fermentation of the must at low temperatures, 15 ° C, obtained from the direct pressing of the grapes.

The second fermentation was carried out according to the method of champagne, with free yeasts and their respective stage in the fine lees of 18 months.

**Physical-chemical characteristics**

Alcohol: 12%

**Tasting Notes**

Fino e sofisticado a frutos vermelhos, framboesa. Tonalidade salmão de bolha fina e persistente. Denso, estruturado de acidez equilibrada e social
Fine and sophisticated with notes of red berries, raspberry. Salmon colored with fine and persistent bubble. Dense, structured with balanced and social acidity.

