

 **Region**  
Dão - Silgueiros **Grape Variety**  
100% Alfrocheiro **Harvest Year**  
2008 **Oenologist**  
Hugo Chaves

### Viticulture

Alfrocheiro appeared in the Dão region after phylloxera. Its origin is unknown. The vineyards are located in the subregion of Silgueiros, at an altitude of between 350 and 400 meters. The vine is grown within a program of integrated protection: The application of herbicides is forbidden. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October.



### Systematisation

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

**Exposure:** North/ South

**Soil:** Sandy with granite base

**Grape Variety:** 100% Tinta Roriz

**Age:** 9 Years

**Yield:** 30 hl hectare



### Winemaking

These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in very big wooden barrels and a stainless steel tank, for 7 to 10 days. The wine made through malolactic fermentation in French oak barrels and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

**Production:** 4.000 bottles



### Physical-Chemical characteristics

**Alcohol:** 14,6%

**Total Acidity:** 5,8 g/dm<sup>3</sup>

**Volatile Acidity:** 0,57 g/dm<sup>3</sup>

**pH:** 3,67



### Tasting Notes

Ruby red colour, fruity aroma and delicate taste with full and delicate smooth tannins that provide a good balance with the acidity.

