

 **Region**
Dão - Silgueiros **Grape Variety**
100% Alfrocheiro **Harvest Year**
2010 **Oenologist**
Hugo Chaves

Viticulture

Alfrocheiro appeared in the Dao region after phylloxera. Its origin is unknown. These vineyards are located in the sub-region of Silgueiros at an altitude between 350-400 meters. The vine is grown within a program of integrated protection. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally around the second fortnight of September. The harvest is collected in small 10 kg boxes.



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 granitic base

Grape Variety: Alfrocheiro (100%)

Age: 11 years

Yield: 30 hl hectare



Winemaking

These wines are obtained after fermentation at a controlled temperature in order to preserve their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days.

The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 5.000 bottles



Physical-Chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,45 g/dm³

Volatile Acidity: 0,63 g/dm³

pH: 3,72



Tasting Notes

Very elegant. Young with country floral notes and red berries. Serous polished body, fine and engaging tannins.

