



 **Region**
Dão - Silgueiros **Grape Variety**
80% Touriga Nacional
20% Tinta Roriz **Harvest Year**
2008 **Oenologist**
Hugo Chaves **Viticulture**

Touriga Nacional, the main grape variety of our vine-stock selection and Tinta Roriz, which adds complexity, elegance and structure to the wine, grown on slopes at an altitude of 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 they reach the ideal point of ripeness, normally between the second fortnight of September and the first fortnight in October. The harvest is placed 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 granite base

Grape Variety: Touriga Nacional (80%) and Tinta Roriz (20%)

Age: 9 Years

Yield: 30hl 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: 13.000 Bottles


 **Physical-Chemical characteristics**

Alcohol: 14,6%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,59 g/dm³

pH: 3,70

 **Tasting Notes**

Dense texture, with ripe plums and currants. Sweet and fragrant in the mouth, with quality balsamic notes conferring its extra complexity. Lengthy finale and good balance between potency and elegance.

