


 **Region**
Dão - Silgueiros **Grape Variety**
80% Touriga Nacional
20% Tinta Roriz **Harvest Year**
2010 **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, growing on slopes at an altitude of 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 between the second fortnight of September and the first fortnight of October. 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: Based on Touriga Nacional (80%), Tinta Roriz (20%)

Age: 11 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 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: 8.500 (750 ml) and 200 bottles (1500 ml)

**Physical-Chemical characteristics**

Alcohol: 14,2%

Total Acidity: 6,10 g/dm³

Volatile Acidity: 0,70 g/dm³

pH: 3,75

**Tasting Notes**

Dark, deep liquorish notes. Fresh and spicy wood, dark chocolate, black fruit, blackberries and compote of plums, full-bodied and dense, young tannins of great amplitude and longevity.

