

 **Region**
Dão - Silgueiros **Grape Variety**
Touriga Nacional
Tinta Roriz
Jaen **Harvest Year**
2006 **Oenologist**
Hugo Chaves**Viticulture**

These vines are grown on slopes at an altitude of between 350-400 meters. The vineyard's vines consist of 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% Alfrocheiro. 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, Tinta Roriz , Jaen

Age: 7 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 15 months in order to potentiate its structure and complexity.

Production: 34.460 bottles

**Physical-Chemical characteristics**

Alcohol: 13,4 %

Total Acidity: 6,0 g/dm³

Volatile Acidity: 0,60 g/dm³

pH: 3,60

**Tasting Notes**

Floral bouquet of clear outline. Structured and well-balanced in the mouth. Persistent, fresh aftertaste.

