


 **Region**  
Dão - Silgueiros **Grape Variety**  
60% Touriga Nacional  
20% Tinta Roriz  
20% Jaen **Harvest Year**  
2010 **Oenologist**  
Hugo Chaves**Viticulture**

These vines are 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 a granitic base

**Grape Variety:** Touriga Nacional 60%, Tinta Roriz 20% and Jaen 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:** 25,600 bottles

**Physical-Chemical characteristics**

**Alcohol:** 14,6%

**Total Acidity:** 6,45 g/dm<sup>3</sup>

**Volatile Acidity:** 0,68 g/dm<sup>3</sup>

**pH:** 3,71

**Tasting Notes**

Ripe fruit of wild berries, pine needles and with a median body. Fresh elegant in the mouth, gastronomic with mature tannins of great firmness.

