


 **Region**  
Dão - Silgueiros **Grape Variety**  
60% Touriga Nacional  
20% Tinta Roriz  
20% Jaen **Harvest Year**  
2008 **Oenologist**  
Hugo Chaves**Viticulture**

Touriga Nacional, full and voluminous with a sweet and structured touch of Tinta Roriz and the complex aroma of the Jaen, 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 (60%), Jaen (20%) 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:** 35,000 Bottles

**Physical-Chemical characteristics**

**Alcohol:** 14,3%

**Total Acidity:** 6,2 g/dm<sup>3</sup>

**Volatile Acidity:** 0,65 g/dm<sup>3</sup>

**pH:** 3,75

**Tasting Notes**

Very fragrant, with sweet and appealing ripe fruit standing out, greedy and full in the mouth with well-measured tannins. Final aroma with sweet spices, making it an appealing and attractive wine.

