


 **Region**  
Dão - Silgueiros **Grape Variety**  
60% Touriga Nacional  
20% Tinta Roriz  
10% Jaen  
10% Alfrocheiro **Harvest Year**  
2010 **Oenologist**  
Hugo Chaves**Viticulture**

Touriga Nacional, full and voluminous with the sweet and structured Tinta Roriz and the complex aroma of the Jaen, growing on slopes at an altitude 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 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 granite base

**Grape varieties:** Touriga Nacional (60%), Tinta Roriz (20%), Jaen (10%) and Alfrocheiro 10%

**Age:** 11 years

**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:** 25,400 bottles

**Physical-Chemical characteristics**

**Alcohol:** 14,2%

**Total Acidity:** 5,7 g/dm<sup>3</sup>

**Volatile Acidity:** 0,57 g/dm<sup>3</sup>

**pH:** 3,75

**Tasting Notes**

Blend wine made of the four grape varieties of the Dão region, with notes of jam and cocoa. Ripe, creamy and elegant dark fruits. Sweet and attractive finale.

