

 **Region**  
Dão - Silgueiros **Grape Variety**  
50% Touriga Nacional  
20% Tinta Roriz  
15% Jaen  
15% Alfrocheiro **Harvest Year**  
2011 **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: the use of herbicides is forbidden. 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 variety:** Touriga Nacional (50%), Tinta Roriz (20%), Jaen (15%) and Alfrocheiro 15%

**Age:** 12 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:** 35.238 bottles

**Physical-Chemical characteristics**

**Alcohol:** 14,3%

**Total acidity:** 6,25 g/dm<sup>3</sup>

**Volatile acidity:** 0,75 g/dm<sup>3</sup>

**pH:** 3,77

**Tasting Notes**

Intense and complex aroma, with a predominance of Touriga Nacional and soft notes of bergamot and violet. Good structure of mouth, with fruits of the forest. Elegant and long-lasting.

