

 **Region**
Dão - Silgueiros **Grape Variety**
100% Jaen **Harvest Year**
2007 **Oenologist**
Hugo Chaves

Viticulture

These vineyards are located in the subregion of Silgueiros 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: The application of herbicides is forbidden. 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: 100% Jaen

Age: 8 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 15 months in order to potentiate its structure and complexity.

Production: 9.000 bottles



Physical-Chemical characteristics

Alcohol: 14,6%

Total Acidity: 5,9 g/dm³

Volatile Acidity: 0,54 g/dm³

pH: 3,70



Tasting Notes

Scarlet colour. Elegant notes of red fruit, cherries and strawberries well matched with wood which adds a spicy touch to it. Fresh, refined and with a deep taste, a modern wine, versatile with tannins of great delicacy.

