


 **Region**  
Dão - Silgueiros **Grape Variety**  
100% Jaen **Harvest Year**  
2008 **Oenologist**  
Hugo Chaves

### Viticulture

These vineyards are located in the subregion of Silgueiros at an altitude of between 350-400 meters. This grape variety is known as being glabrous (no bristles) with short knots and a light-green shiny tint. 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, ciste by ciste, 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:** 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:** 6.000 bottles



### Physical-Chemical characteristics

**Alcohol:** 14,4%

**Total Acidity:** 6,0 g/dm<sup>3</sup>

**Volatile Acidity:** 0,54 g/dm<sup>3</sup>

**pH:** 3,73



### Tasting Notes

Intense texture, with red cherry and huckleberry fruit and wild resinous florals. Fresh, with an intense taste and smoky notes adding complexity to a long and persistent finale.

