
 **Region**
Dão - Silgueiros **Grape Variety**
50% Touriga Nacional
20% Tinta Roriz
15% Jaen
15% Alfrocheiro **Harvest Year**
2017 **Oenologist**
Hugo Chaves**Viticulture**

Touriga Nacional, full and voluminous with the sweet and structured Tinta Roriz and Jaen with complex aromas, grow on slopes between 350 and 400 meters in altitude. The vineyard is conducted within an integrated protection program, and the application of herbicides is prohibited. Weed control is carried out with soil mobilization. The harvest is manual, caste by caste, when they reach the optimum point of maturity, being between the 2nd half of September and the 1st of October. The harvest is done in small boxes of 10 kg.

**Systematisation**

Vertical cane with 2 fixed wires and 2 movable wires, a density of 6060 double guyots pruned plants.

Exposure: North/South

Soil: Sandy with granitic base

Grape Varieties: Touriga Nacional (50%), Tinta Roriz (20%), Jaen (15%) and Alfrocheiro 15%

Age: 18 years

Yield: 30 hl hectare

**Winemaking**

These wines are obtained after fermentation at a controlled temperature to preserve all aromatic elegance, in a stainless steel vat for 20 days. The wine makes the malolactic fermentation in stainless steel, where it remains until bottling.

Production: 10.000 bottles

**Physical-Chemical characteristics**

Alcohol: 13,5%

Total Acidity: 6,25 g/dm³

Volatile Acidity: 0,56 g/dm³

pH: 3,59

**Tasting Notes**

Great aromatic presence, based on red fruit and fresh wild berries. Light and appealing in the mouth, young and uncomplicated style.

