

 **Region**
Dão - Silgueiros **Grape variety**
100% Touriga Nacional **Harvest Year**
2016 **Oenologist**
Hugo Chaves

Viticulture

The Touriga Nacional is a Portuguese grape variety native of the Dão region. This variety of high oenological potential is grown within an integrated protection program-the application of herbicides is being prohibited. Grape-picking is done by hand, when the ideal point of maturation is reached, normally in the first half of September. 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.

Exposition: North/South

Soil: Sandy with a granitic base

Grape variety: Touriga Nacional (100%)

Age: 17 years

Yield: 60 hl hectare



Winemaking

This wine is obtained after direct pressing of the red grapes of Touriga Nacional. The alcoholic fermentation occurs in stainless steel at 13 °C.

Then follows a stage of 12 months in french oak barrels, 20% of those are new.

Production: 2.226 bottles



Physical-Chemical characteristics

Alcohol: 12,8 %

Total acidity: 4,95 g/dm³

Volatile acidity: 0,38 g/dm³

pH: 3,48



Tasting Notes

Salmon color. Complex aroma, well integrated wood with red fruit standing out among the sweet odors. In the mouth it accompanies the smell, with volume, structure and an elegant finish. Nélita presents itself as a gastronomic wine, dense and structured.

