

**Region**

Dão - Silgueiros

**Grape variety**

100% Touriga Nacional

**Harvest Year**

2017

**Oenologist**

Hugo Chaves

**Viticulture**

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 maturity 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. A density of 6000 plants.

Exposition: North/South

Soil: Sandy with a granitic base

Grape variety: Touriga Nacional (100%)

Age: 18 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: 1.200 bottles

**Physical-Chemical characteristics**

Alcohol: 12,5 %

Total acidity: 7,97 g/dm³

Volatile acidity: 0,26 g/dm³

pH: 3,18

**Tasting Notes**

Pale Onion Peel. Elegant and complex aroma. Macerated exotic fruit, sweet but fresh perfume. Voluminous mouth and firm acidity. Solid and of great gastronomic ability.

