


 **Region**
Dão - Silgueiros **Grape Variety**
50% Touriga Nacional
20% Tinta Roriz
15% Jaen
15% Alfrocheiro **Harvest Year**
2014 **Oenologist**
Hugo Chaves

Viticulture

Touriga Nacional, full and voluminous with the sweet and structured Tinta Roriz and the complex aroma of the Jaen, growing on slopes at an altitude between 350-400 meters. The vine is grown within a program of integrated protection. : the use of herbicides is forbidden. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg 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: 50% Touriga Nacional, 20% Tinta Roriz, 15% Jaen and 15% Alfrocheiro

Age: 15 Years

Yield: 30 hl hectare



Winemaking

These wines are obtained after fermentation at a controlled temperature in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Production: 10.000 bottles



Physical-Chemical characteristics

Alcohol: 13,9 %

Total Acidity: 6,05 g/dm³

Volatile Acidity: 0,77 g/dm³

pH: 3,73



Tasting Notes

Aroma of ripe fruits and wild berries, sweet and captivating.

Medium concentration in the mouth, succulent, fresh and polished tannins.

