

 **Region**
Dão - Silgueiros **Grape Variety**
100% Tinta Roriz **Harvest Year**
2006 **Oenologist**
Hugo Chaves

Viticulture

Tinta Roriz occupies 20% of Quinta de Lemos' wine stock selection. It is a variety that gives the wine a high raring potential. 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, caste by caste, 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: Tinta Roriz

Age: 7 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 15 months in order to potentiate its structure and complexity.

Production: 4.000 bottles



Physical-Chemical characteristics

Alcohol: 14,1%

Total Acidity: 5,9 g/dm³

Volatile Acidity: 0,65 g/dm³

pH: 3,72



Tasting Notes

Ripe grapes present in the aroma, with hints of quality jams, balanced with notes of high quality wood. Full in the mouth, satin-textured, presence of fruit and revealing its tannins with nobility and density.

