

 **Region**
Dão - Silgueiros **Grape Variety**
100% Tinta Roriz **Harvest Year**
2011 **Oenologist**
Hugo Chaves

Viticulture

Tinta Roriz occupies 20 % of Quinta de Lemos wine-stock selection. It is a variety that confers the wine with a high ageing potential. The vineyards are located 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 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 a granitic base

Grape Variety: Tinta Roriz (100%)

Age: 12 years

Yield: 30 hl hectare



Winemaking

These wines are obtained after fermentation at a controlled temperature in order to preserve 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: 5.000 bottles



Physical-Chemical characteristics

Alcohol: 14,4%

Total Acidity: 6,38 g/dm³

Volatile Acidity: 0,68 g/dm³

pH: 3,68



Tasting Notes

Deep aroma of black fruit. In the mouth it is full and complex with notes of cherry, sour cherry and spices.

Tannins are present in the end very accurately, which gives it a tasty finale.

