

 **Region**
Dão - Silgueiros **Grape Variety**
100% Touriga Nacional **Harvest Year**
2008 **Oenologist**
Hugo Chaves

Viticulture

Touriga Nacional is an indigenous Portuguese grape variety from the Dão region and has a high oenological 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: 100% Touriga Nacional

Age: 9 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 18 months in order to potentiate its structure and complexity.

Production: 13.000 Bottles



Physical-Chemical characteristics

Alcohol: 14,7%

Total Acidity: 6,5 g/dm³

Volatile Acidity: 0,49 g/dm³

pH: 3,70



Tasting Notes

Concentrated scarlet. Ripe fruit, blackcurrants, currants and smooth smoky and balsamic notes. Pleasant in the mouth, firm tannins and a good structure, conferring it a long and persistent finale.

