

 **Region**
Dão - Silgueiros **Grape Variety**
100% Touriga Nacional **Harvest Year**
2011 **Oenologist**
Hugo Chaves**Viticulture**

An indigenous Portuguese variety from the Dao region. This variety with a high oenological potential is grown in an integrated protection program and the application of herbicides is forbidden. 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 granite base

Grape Variety: Touriga Nacional (100%)

Age: 12 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: 30.240 bottles

**Physical-Chemical characteristics**

Alcohol: 14,1%

Total Acidity: 6,55 g/dm³

Volatile Acidity: 0,75 g/dm³

pH: 3,72

**Tasting Notes**

Floral nose, intense and ripe fruit, with notes of bergamot and violet of high purity. Full and vigorous mouth, balanced and with great depth.

