



 **Region**  
Dão - Silgueiros **Grape Variety**  
80% Touriga Nacional  
20% Tinta Roriz **Harvest Year**  
2015 **Oenologist**  
Hugo Chaves **Viticulture**

Touriga Nacional, the main grape variety of our vine-stock selection and Tinta Roriz, which adds complexity, elegance and structure to the wine, growing on slopes at an altitude of 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 granitic base

**Grape Varieties:** Touriga Nacional (80%), Tinta Roriz (20%)


**Age:** 16 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:** 8.000 (750ml) e 200 bottles (1500ml)


 **Physical-Chemical characteristics**

**Alcohol:** 14%

**Total Acidity:** 5,64 g/dm<sup>3</sup>

**Volatile Acidity:** 0,63 g/dm<sup>3</sup>

**pH:** 3,73

 **Tasting Notes**

Ripe aroma, fruits of the forest, plum, chocolate and tobacco. Great volume in the mouth, with silky and elegant tannins.

