





 **Region**
Dão - Silgueiros **Grape Variety**
50% Touriga Nacional
20% Tinta Roriz
15% Jaen
15% Alfrocheiro **Oenologist**
Hugo Chaves **Viticulture**
The full and bulky Touriga Nacional, the sweet and structured Tinta Roriz and the Jaen with complex aroma grow on the slopes located between 350 and 400 meters of altitude. The vineyard is grown in an integrated protection program: 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 in the second fortnight of August. The harvest is collected in small 10 kg boxes. **Systematization**
Vertical cane with 2 fixed wires and 2 moveable wires , a density of 6060 plants pruned in double guyot.
Exposure: Norte/Sul
Soil: Sandy with granite base
Grape Variety: Touriga Nacional (50%), Tinta Roriz (20%), Jaen (15%) e Alfrocheiro (15%)
Age: 21 anos
Yield: 60 hl hectare **Winemaking**
This wine base is obtained by direct pressing of the red grapes and does all its alcoholic fermentation in stainless steel tanks at 13°C.
In bottle (Classic Method). **Physical-Chemical characteristics**
Alcohol: 12%
Total Acidity: 8.1 g/dm³
Volatile Acidity: 0.15 g/dm³
pH: 3.10
Residual sugars: 6 g/dm³ **Tasting notes**
Fine and floral aroma, honeysuckle and citrus notes.
Full, persistent and with long finish.