

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

Touriga Nacional is an indigenous variety from the Dao Region. This variety with a high oenological potential of a resounding bearing, falls with 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, usually in the second fortnight of August.

**Systematization**

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: 21 anos

Yield: 60 hl hectare

**Winemaking**

This wine base is obtained by direct pressing of the red Rouriga Nacional grapes and does all its alcoholic fermentation in stainless steel tanks at 13°C. In bottle (Classic Method).

**Physical-Chemical characteristics**

Alcohol: 11,5%

Total Acidity: 8.1 g/dm³

Volatile Acidity: 0.15 g/dm³

pH: 3.00

Residual sugars: 8 g/dm³

**Tasting notes**

Pale rose tones.

Rich in fresh of strawberries and raspberries.

Fine persistent bubble with a long finish.

