



 **Region**  
Dão - Silgueiros **Grape Variety**  
50% Touriga Nacional  
30% Tinta Roriz  
20% Alfrocheiro **Harvest Year**  
2015 **Oenologist**  
Hugo Chaves

### Viticulture

Touriga Nacional, full and voluminous with the sweet and structured Tinta Roriz and the complex aroma of the Jaen, growing on slopes at an altitude between 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 10kg 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:** 50% Touriga Nacional, 30% Tinta Roriz, 20% Alfrocheiro

**Age:** 16 anos

**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 in the stone lagar. 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:** 10.000 bottles



### Physical-Chemical characteristics

**Alcohol:** 14,5 %

**Total Acidity:** 6,39 g/dm<sup>3</sup>

**Volatile Acidity:** 0,66 g/dm<sup>3</sup>

**pH:** 3,65



### Tasting Notes

Garnet color, ripe fruit, floral and pine forest.

Fresh and captivating with a medium-sized mouth.

Ends long and tasty.

