



Region: Dão
Sub-region: Silgueiros
Grape variety: Alfrocheiro
Harvest Year: 2009
Oenologist: Hugo Chaves

Viticulture: Alfrocheiro appeared in the Dao region after phylloxera. Its origin is unknown. These vineyards are located in the sub-region of Silgueiros at an altitude between 350–400 meters. The vine is grown within a program of integrated protection. 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.

Systematization: Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with granite base

Grape variety: Alfrocheiro

Age: 10 years

Yield: 30 hl hectare

Winemaking: These wines are obtained after fermentation at a controlled temperature in order to preserve its 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: 4.000 bottles

Physico-chemical characteristics

Alcohol: 14,4%

Total acidity: 6,0 g/dm³

Volatile acidity: 0,63 g/dm³

pH: 3,71

Tasting Notes: Ruby red color, small red fruits and floral jasmine joining in great elegance. Soft and velvety, where the finesse of the tannins are in perfect balance with the acidity.

