



Region: Dão

Sub-region: Silgueiros

Grape Variety: 80% Touriga Nacional and 20% Tinta Roriz

Harvest Year: 2009

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. 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.

Exposure: North/South

Soil: Sandy with granite base.

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

Age: 10 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: 4.666 bottles

Physical-Chemical characteristics

Alcohol: 14,6%

Total acidity: 6,2 g/dm³

Volatile acidity: 0,62 g/dm³

pH: 3,75

Tasting Notes: Intense texture, mineral, with ripe plums, candied orange and bergamot, resinous woods and spices. Long and concentrated finish.

