



Region: Dão

Sub-region: Silgueiros

Grape variety: 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen and 10% and Alfrocheiro

Harvest year: 2009

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. 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: Touriga Nacional (60%), Tinta Roriz (20%), Jaen (10%) and Alfrocheiro 10%

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: 43.154 bottles

Physical-chemical characteristics:

Alcohol: 14,3%

Total Acidity: 6,2 g/dm³

Volatile Acidity: 0,65 g/dm³

pH: 3,75

Tasting Notes: Very fragrant, with sweet and appealing ripe fruit standing out, greedy and full in the mouth with well-measured tannins. Final aroma with sweet spices, making it an appealing and attractive wine.

