



**Region:** Dão

**Sub-region:** Silgueiros

**Grape Variety:** Tinta Roriz

**Harvest Year:** 2009

**Oenologist:** Hugo Chaves

**Viticulture:** Tinta Roriz occupies 20 % of Quinta de Lemos wine-stock selection. It is a variety that confers the wine with a high aging potential. The vineyards are located 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:** Tinta Roriz

**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:** 4.666 bottles

#### Physical-chemical characteristics

**Alcohol:** 14,6%

**Total acidity:** 6,2 g/dm<sup>3</sup>

**Volatile acidity:** 0,60 g/dm<sup>3</sup>

**pH:** 3,73

**Tasting notes:** Concentrated color with ripe fruit and spices present in the aroma. Complex and spicy body with a good structure and great longevity.

