



**Region:** Dão

**Sub-region:** Silgueiros

**Grape Variety:** Touriga Nacional

**Harvest year:** 2009

**Oenologist:** Hugo Chaves

**Viticulture:** An indigenous Portuguese variety from the Dao region. This variety with a high oenological potential of a resounding bearing, falls with an integrated protection program and the application of herbicides is forbidden. 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

**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:** 8.000 bottles

#### Physical-chemical characteristics

**Alcohol:** 14,5%

**Total acidity:** 6,0 g/dm<sup>3</sup>

**Volatile acidity:** 0,65 g/dm<sup>3</sup>

**pH:** 3,71

**Tasting Notes:** Intense scarlet. Compote of berries, with notes of bergamot, pine and sirup. Large berries, with a silky long and seductive finish.

