

 **Region**
Dão - Silgueiros **Grape Variety**
100% Jaen **Harvest Year**
2012 **Oenologist**
Hugo Chaves**Viticulture**

These vineyards are located in the sub-region of Silgueiros at an altitude between 350-400 meters. This grape variety is recognised for having smooth leaves, a short distance between the knots and a bright green tone. The vine is grown within a program of integrated protection: the use of herbicides is forbidden. 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 at the second fortnight of September. The harvest is collected in small 10kg boxes.

**Systematisation**

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 a granite base

Grape Variety: 100% Jaen

Age: 13 years

Yield: 35 hl hectare

**Winemaking**

These wines are obtained after fermentation at a controlled temperature in order to preserve 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: 7.761 bottles

**Physical-Chemical characteristics**

Alcohol: 14,2%

Total Acidity: 6,03 g/dm³

Volatile Acidity: 0,67 g/dm³

pH: 3,72

**Tasting Notes**

Exuberance in vegetal aroma, resinous, reminding of mimosas and geraniums. Polished mouth with soft tannins. Extremely seductive.

