

 **Region**
Dão - Silgueiros **Grape Variety**
100% Touriga Nacional **Harvest Year**
2013 **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.

**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 granite base

Grape Variety: Touriga Nacional (100%)

Age: 14 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: 19.185 bottles

**Physical-Chemical characteristics**

Alcohol: 14,2%

Total Acidity: 6,05 g/dm³

Volatile Acidity: 0,77 g/dm³

pH: 3,65

**Tasting Notes**

Deep, dense complex aroma, black fruit and violets. vigorous in the mouth, textured, with body but elegant. finishing with a touch of bergamot to give a fresh and intense final.

