



 **Region**
Dão - Silgueiros **Grape Variety**
60% Touriga Nacional
20% Jaen
20% Alfrocheiro **Harvest Year**
2019 **Oenologist**
Hugo Chaves**Viticulture**

Touriga Nacional, full and voluminous 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; 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 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 (60%), Jaen (20%) e Alfrocheiro (20%)

Age: 20 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.

**Physical-chemical characteristics**

Alcohol: 13%

Total acidity: 6,25 g/dm³

Volatil acidity: 0,56 g/dm³

pH: 3,59

**Tasting notes**

Irreverent of resinous floral notes.

Light, fresh, easy and fluid, perfect for moments of relaxation.

