

Quinta da Falorca

hand crafted wines

Silgueiros, the heart of River Dão

DÃO - PORTUGAL



GARRAFEIRA 2017 OLD VINES (100+ years of age)

Sustainable agriculture

Denomination : Dão DOP

Type : Red Garrafeira Old Vines

Grape Varieties : Touriga Nacional 75%, Rufete 15%, Alfrocheiro + several others 10%

Soil : Granitic and similars – No irrigation

Vineyards : Esmoitada south exposition, 450 m alt.

Production : 23 hl/ha. **Alcohol** : 14,5° Vol

Total Acidity : 5,80 g/l **Volatile Acidity** : 0,78 g/l

Residual Sugar : 1,3g/l **PH** : 3,62 g/l

Winemaking : The grapes were selected and hand picked with extreme care to cases of 18 kgs, were taken to the cellar, and remained a full night so that they could be at a lower temperature before the process started. They were foot treaded in a very old granitic lagar, where the fermentation was made, with temperature control.

Ageing : French oak barrels for 24 months (blend made with Radoux Evolution fine-grain, Cadus, Seguin Moureau), 24 months in stainless steel vats and in the bottle.

Bottling : 3.360 bottles (0,75 l.) and 100 bottles 1,5L in September 2019

Oenology : Carlos Figueiredo / Pedro Figueiredo

Viticulture : Carlos Figueiredo

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