

# Quinta da Falorca

hand crafted wines

*Silgueiros, the heart of River Dão*

D ã O - P O R T U G A L



## GARRAFEIRA 2015 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	: 22 hl/ha.	Alcohol	: 14° Vol
Total Acidity	: 6,00 g/l	Volatile Acidity	: 0,71 g/l
Residual Sugar	: 1,2g/l	PH	: 3,53 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	: 3803 bottles (0,75 l.) in March 2018 – 100 bottles 1,5L		
Oenology	: Carlos Figueiredo / Pedro Figueiredo		
Viticulture	: Carlos Figueiredo		

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