

# Quinta da Falorca

## *Silgueiros, the heart of River Dão*

D ã O - P O R T U G A L



### Quinta da Falorca –Traditional Blend'17

**Denomination** : Dão DOC - Silgueiros

**Type** : Red

**Grape Varieties** : Touriga-Nacional, Rufete, Jäen, Alfrocheiro ,and Tinta-Roriz

**Soil** : Granitic and similar

**Vineyard** : South exposition, 450 m altitude, 3.500 to 4.000 vines/ha

**Production** : 48hl/ha.

**Alcohol** : 13,5° Vol.

**Total Acidity** : 5.30 g/dm3. Volatile Acidity: 0,74 g/ dm3 PH : 3,66

**Residual Sugar** : 0,9g/l.

**Winemaking** : The grapes were hand picked, for cases of 18 Kg, had a total stalk removal and were softly crushed and kept in stainless steel vats, where the fermentation was made with a temperature control of 26° to 28°.

**Ageing** : Stainless Steel Vats,. 50% of the Lot – 3<sup>rd</sup> use French oak barrels (6 months) and bottle. In bottle 9 months.

**Bottling** : 6. 823bottles ( 0,75L) in April of 2022

**Tasting notes** : Full bodied and elegant wine, extremely well balanced with red fruit aromas and forward fruit backed up by a good core of lively and moderate tannins. It's a lip-smacking, delicious wine of purple color, with a finish that lingers in the mouth. A classic profile, color and flavor of the Dão Region.

**Oenologist** : Carlos Figueiredo & Pedro Figueiredo

**Viticulturist** : Carlos Figueiredo

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