

Quinta da Falorca

hand crafted wines

Silgueiros, the heart of River Dão

DÃO - PORTUGAL



T-nac 2016 RESERVA by Falorca

Denomination : Dão DOC

Type : Red Touriga-Nacional

Grape Varieties : Touriga Nacional - more than 30 different clones

Soil : Granitic and similars – no irrigation

Vineyard : Falorca south exposition, 450 m altitude

Production : 40hl/ha.

Alcohol : 13,0° Vol. Volatil Acidity – 0,53 g/L

Total Acidity : 5.14 g/dm3. PH – 3,89

Residual Sugar : 0,9g/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. Then, 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 and bottle

Bottling : 6 999 bottles in 26/09/2017

Tasting notes : Deep red and intense aromas of Touriga Nacional, at its higher expression, with a floral bouquet, an excellent structure and firm and elegant tannins very well balanced with the oak. Is a modern, complex and intense wine, full bodied, with ripe fruit, a lively acidity, and a finish that lingers in the mouth

Oenologist : Carlos Figueiredo & Pedro Figueiredo

Viticulturist : Carlos Figueiredo

QVE Soc Agr Silgueiros S.A. - 3500-543 Silgueiros – Portugal +35193482446 qve@qve.pt

