

Quinta da Falorca

Silgueiros, the heart of River Dão

D ã O - P O R T U G A L



Espumante Rosé Bruto Vintage 2015

Denomination:	Dão DOC – EXTRA RESERVA		
Type:	Espumante Rosé Brut		
Grape Varieties:	Touriga Nacional		
Soil :	Granitic and similars		
Vineyard:	Casa (House) - south exposition , 435 m altitude		
Production:	57hl / ha.		
Alcohol % :	12,5° Vol.		
Total Acidity:	6,70 g/dm ³	Volátil Acidity :	0.27 g/dm ³ PH: 3,18
Residual Sugar:	2,8g/dm ³ .		

Winemaking : The grapes were hand picked, had a total stalk removal softly crushed and kept in stainless steel vats, where the fermentation was made for 29 days with a temperature control of 10° to 16°.

Ageing: The wine aged on the yeasts during 36 months, when was made the «degorgement» and addition of expedition liqueur.

Bottling: 1.853 bottles (0,75 l.) in 24/03/2019

Oenologists: Carlos Figueiredo, Pedro Figueiredo

Craftsman: Carlos Figueiredo

QVE-Soc. Agr. Silgueiros S.A. - 3500-543 Silgueiros – Portugal +351934824710
qve@qve.pt www.qve.pt

