

Quinta da Falorca

Silgueiros, the heart of River Dão

DÃO - PORTUGAL



Colheita Seleccionada 2016 Sustainable agriculture

Denomination	: Dão DOC
Type	: Red
Grape Varieties	: Touriga Nacional 70%, Rufete 10%, Alfrocheiro 20%
Soil	: Granitic and similars
Vineyard	: Falorca and Vale das Escadinhas south exposition, 450 m altitude. Density of plants : 3.500
Production	: 40hl/ha.
Alcohol	: 13° Vol.
Total Acidity	: 5.73 g/dm ³ . PH : 3,60
Residual Sugar	: 1,1 g/l.
Winemaking	: The grapes were hand picked, 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 2 nd year French oak barrels (8 months)
Bottling	: 6.664 bottles in July 2021
Tasting notes	: Rich and attractive wine, with a ruby color and a lively red fruit bouquet, very well balanced with spicy aromas originating in its partial maturation in oak casks. It's modern and fresh, full of harmony in the mouth due to the balance of the components and the elegance of the soft tannins.
Oenologist	: Carlos Figueiredo & Pedro Figueiredo
Viticulturist	: Carlos Figueiredo

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