

Quinta da Falorca

Silgueiros, the heart of River Dão

D ã O - P O R T U G A L



Noblesse Oblige - Encruzado 2015

Denomination: Dão DOC

Type: White Reserva

Grape Varieties: Encruzado 90%, Malvasia-Fina e outras

Soil : Granitic and similars

Vineyard: Casa (House) - south exposition , 435 m altitude

Production: 57hl / ha.

Alcohol % : 14,0° Vol.

Total Acidity: 6,68 g/dm3 Volátil Acidity : 0.38 g/dm3 PH: 3,09

Residual Sugar: 0,8g/dm3.

Winemaking : The grapes were hand picked to 18 Kg baskets, 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 Batonnage sur lies: 90% in stainless steel vats, and 10% in a 225L French oak barrel, 4 months

Bottling: 750 bottles (0,75 l.) in 17/10/2016

Oenologists: Carlos Figueiredo, Pedro Figueiredo e Vines & Wines

Craftsman: Carlos Figueiredo

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