



ADEGA DE SILGUEIROS

Producer: Adega Cooperativa de Silgueiros CRL

Brand: Dom Daganel

Harvest: 2015

Grapes: 70% Touriga-Nacional, 30%
Alfrocheiro;

Vinification: Fermentation in horizontal vat of
internal blades, for 9 days at controlled
temperature.

Aging: French Oak Barrels for 6 months.

Tasting Notes: Purple colored wine, ripe red fruit
aroma, with nuances of spices. It is full-bodied
in the mouth, well structured, persistent and with
elegant tannins.

Analytical Data

Alcohol Content: 13,5%

Total Acidity: 5.8g/l

pH 3.56

Volatile Acidity: 0.47g/l

Residual Sugar: 1.2g/l



www.adegasilgueiros.pt

