



# ADEGA DE SILGUEIROS

**Producer:** Adega Cooperativa de Silgueiros CRL

**Brand:** Morgado de Silgueiros Reserva

**Harvest:** 2017

**Grapes:** 50% Touriga-Nacional, 30% Tinta-Roriz e 20%Alfrocheiro;

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

**Aging:** French Oak Barrels for 10 months.

**Tasting Notes:** Very intense garnet color wine. It presents aromas of forest fruit and rosemary. In the mouth it is balanced, long and very persistent.

## Analytical Data

**Alcohol Content:** 14 %

**Total Acidity:** 5.87 g/l

**pH** 3.56

**Volatile Acidity:** 0.38g/l

**Residual Sugar:** 1.2g/l



[www.adegasilgueiros.pt](http://www.adegasilgueiros.pt)

