



Robert Parker  
WINE ADVOCATE

## Quinta da Falorca

hand crafted wines

*Silgueiros, the heart of River Dão*  
DÃO - PORTUGAL

## Rating

# 91

## Sparkling Grande Reserva 2017

### HARVEST

Hand – Harvest  
21th-23th September 2017

### VARIETAL

### COMPOSITION

Touriga Nacional and  
Rufete

### Appellation

DOC / Dão

### VINEYARD

Casa ( House) - south exposition , 435 m altitude

## Winemaking

The grapes were hand picked, for 18 Kg cases had a total stalk removal softly crushed and kept in stainless steel vats, here the fermentation was made for 30 days with a temperature control of 10° to 16°.

Ageing: The wine aged on the yeasts during 48 months, when was made the «degorgement» and addition of expedition liqueur.

Dégorgement: 1.847 bottles (0,75 l.) in May 2022

Production: 48hl / ha || Alcohol by volume :11,9° Vol.

Total Acidity: 7,71 g/dm<sup>3</sup> Volatile Acidity: 0.31g/dm<sup>3</sup> PH: 3,03

Oenologists and Viticulturist : Carlos Figueiredo, Pedro Figueiredo

