



General Silveira

Porto LBV

Produced in Quinta do Valdalágea from two vineyards and an old vineyard. Quinta do Valdalágea is located on the left bank of the Douro River, in front of the town of Peso da Régua, on the edge of “Baixo Corgo” and “Alto Corgo”, between the mountain ranges Meadas and Marão (North).

Tasting Notes

Intense ruby color, with aromas of wild fruits, black plum and soft notes of chocolate. Elegant and smooth in the mouth it has a long and harmonious finish.

Informação técnica

Region:	Douro
Subregion:	Baixo Corgo - Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Valdalágea II
Age of strains:	30 years
Grape Varieties:	Touriga Nacional, Touriga Franca, Sousão
Density per ha:	4400 Plants
Height of sea:	250 to 375 m
Harvest Period:	End of September 2015
Grape Harvest:	Manual, grapes carried in boxes of 20 kg
Fermentation:	in traditional press
Bottled:	July 2019
Stage:	Very old oak casks
Alcohol:	19.13% vol
Baumé Degree:	3,3
Total Acidity:	5.00 g / dm ³ Tartaric Acid
Volatile Acidity:	4.95 g / dm ³ Ac. Acetic
pH:	3,80
Total Sugars:	87 g / L
Total Dry Extract:	121.7 g / dm ³
Fill Free SO ₂ :	44,0 mg/dm ³
Production:	1150 bottles