



General Silveira

Porto Reserva

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 Meadas (South, Southeast) and Marão (North) mountain ranges.

Tasting Notes

Intense ruby color, with aromas of red fruits and soft notes of nuts. Brandy is well integrated in wine, enhances the red fruits flavour. General Silveira Porto Reserve has very persistent and harmonious taste.

Technical information:

Region:	Douro
Subregion:	Baixo Corgo – Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Old Vineyard, Covais de Baixo, Valdalágea II
Idade das cepas:	over 100 years and other part with 15 years
Grape Varieties:	Touriga Nacional, Touriga Franca, Sousão, Red Dog, Tinta Roriz and several Old Vines.
Density per ha:	4400 Plants
Sea Height:	200 to 325 m
Harvest Period:	End of September 2015
Grape Harvest:	Manual, grapes carried in 20 kg boxes
Fermentation:	in traditional press
Bottled:	July 2019
Stage:	Very old oak casks
Alcohol:	19.5% vol
Baumé Degree:	4,3
Total Acidity:	5.00 g / dm ³ Tartaric Acid
Volatile Acidity:	0.50 g / dm ³ Ac. Acetic
pH:	3,80
Total Sugars:	107 g / L
Total Dry Extract:	141.0 g / dm ³
Fill Free SO ₂ :	40.0 mg / dm ³
Production:	665 bottles