

**SILVAMATHIAS<sup>®</sup>**

# SILVAMATHIAS®



**For many it is just another wine. For a restricted group of people, it is a piece of our gratitude.**

Para muitos, é apenas mais um vinho. Para um grupo restrito de pessoas, é um pedaço da nossa gratidão.



# Colheita 2019



Brand

*Tempura*

Classification

*Colheita*

Region

*DÃO*

*Denominação de  
Origem Controlada*

Year

*2017*

Alcohol

*alc 13% vol*

Volume

*750 ml*

Grapes

*Tinta-Roriz, Alfrocheiro, Jaen and Touriga Nacional*

**Presents aroma of ripe red fruits, with notes of rosemary, combined with soft nuances of cocoa. Complex, soft, round with long persistence.**

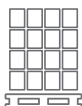


## Shipping



**Bottle**  
1 bottle

ø70 x 325 mm  
**Weight** 1,2 Kg



**Pallet**  
Europalet 96 boxes

80x120x160cm  
**Weight** 710 Kg  
Pallet weight not included



**Box**  
6 bottles

335x230x155cm  
**Weight** 7,4 Kg

## General

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Denomination: D.O.C.  
Classification: Colheita  
Year: 2019  
Region: Dão  
Country: Portugal

## Quality Factors

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Climate: Temperate Mediterranean  
Soil: Granitic  
Wine Sub-region: Castendo and Silgueiros  
Grape varieties: Touriga-Nacional, Alfrocheiro, Tinta Roriz, Jaen

## Viticulture Technology

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Type of Plantation: Density from 3500 to 4000 feet per hectare  
Pruning Type: Double cord, single cord and guyot  
Yield per hectare (ton / ha): 5 ton. of grapes per hectare

## Oenological Technology

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Type: Classic red wines in stainless steel vats  
Fermentation: With controlled temperature up to 28 ° C.  
Maceration for 8 days.

## Analytical Parameters

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Alcohol content: 13% Vol.  
Total acidity: 4.98 g / L  
Volatile acidity: 0.47 g / L  
Dry extract: 28.2 g / L  
Reducing sugars: 0.4 g / L  
pH: 3.73

## Organoleptic Tasting

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Aspect: Clear  
Color: Ruby with garnet reflections  
Aroma: Presents aroma of ripe red fruits, with notes of rosemary, combined with soft nuances of cocoa.  
Flavor: Complex, soft, round with long persistence

## Consumption

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It is a wine that is ready to drink. Should be served at a temperature of 16 to 18 °C to accompany dishes of grilled goatling, grilled octopus or veal.

## Oenologist

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Carlos Silva

# Reserva 2018



Brand

*Tempura*

Classification

*Reserva*

Region

*DÃO*

*Denominação de  
Origem Controlada*

Year

*2016*

Alcohol

*alc 13,5% vol*

Volume

*750ml*

Grapes

*Tinta-Roriz, Alfrocheiro, Trincadeira and Touriga-Nacional*

**Complex and elegant with notes of black plum, very ripe red fruits combined with nuances of vanilla, cinnamon and spices.**  
**Very soft and velvety body, with good tannin structure.**

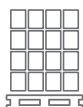


## Shipping



**Bottle**  
1 bottle

ø70 x 325 mm  
**Weight** 1,2 Kg



**Pallet**  
Europalet 96 boxes

80x120x160cm  
**Weight** 710 Kg  
Pallet weight not included



**Box**  
6 bottles

335x230x155cm  
**Weight** 7,4 Kg

## General

Denomination: D.O.C.  
Classification: Reserva  
Year: 2018  
Region: Dão  
Country: Portugal

## Quality Factors

Climate: Mediterranean  
Soil: Granitic and limestone clay  
Grape varieties: Touriga-Nacional (50%), Tinta Roriz (20%),  
Alfrocheiro (15%) and Jaen (15%)

## Viticulture Technology

Type of Plantation: Density of 4000 feet per hectare  
Pruning Type: Double cord, single cord and guyot  
Yield per hectare (ton / ha): 4 ton. of grapes per hectare

## Oenological Technology

Type: Traditional of Dão Region, classic vinification  
Fermentation: With controlled temperature up to 28 ° C.  
Maceration for 14 days.

## Aging

9 months in French oak barrels, followed by aging in bottle.

## Analytical Parameters

Alcohol content: 13.5% Vol.  
Total acidity: 5.31 g / L  
Volatile acidity: 0.44 g / L  
Dry extract: 32 g / L  
Reducing sugars: 2.2 g / L  
pH: 3.64

## Organoleptic Tasting

Aspect: Clear  
Color: Intense Ruby with garnet reflections  
Aroma: Complex and elegant in notes of black plum, very ripe red fruits combined with nuances of vanilla, cinnamon and spices.  
Flavor: It reveals a very soft and velvety body, with good tannin structure and a lot of balance due to the combination of its 4 grape varieties and the character of our *terroir*.

## Consumption

It's a wine that is ready to drink however it can be kept for another 10 years.

## Oenologist

Carlos Silva

SILVAMATHIAS®



Portugal

[www.silvamathias.com](http://www.silvamathias.com)