

GENERAL INFORMATION

Weather conditions | The year 2005 was characterized by being an extremely dry year, with mild temperatures in the summer, despite the low rainfall, it turned out to be a year of average production. The grapes produced that year were very small, which contributed to it being a year of great concentration; The harvest of this plot took place in perfect weather conditions on September 20th

Country | Portugal

Grape Varieties | Touriga Franca, Rufete, Tinta Roriz, Tinta Amarela, Tinta Barrroca, Tinta Nascida, Malvasia Preta, Mourisco, Bastardo, Touriga Nacional, Tinta Bairrada, Tinta da Barca, Tinta Francisca, Tinta Carvalha, Moscatel de Hamburgo, Tinta Pomar, Piriquita, Moreto, Sultanina, S. Saúl, Casculho e Preto Martinho.

Region | Douro

Solar orientation | Southeast

Sub-Region | Baixo Corgo

Altitude | 330–430m

Type of Wine | DOC Tinto

Planting of vines (year) | prior to 1940

Vintage | 2005

Density per ha | 7000 plants

Ageing potential | 20 - 30 Years

Wine Makers | Francisco Ferreira & Francisco Olazabal

Bottles produced(75cl) | 2000 units

VINIFICATION

The grapes, after careful manual selection on the sorting mat, were destemmed and fermented in stainless steel vats with controlled temperature at 24° and with mechanical reassembly by robot for 10 days.

AGEING

Ageing and malolactic fermentation took place in new 225 L french oak barrels for 20 months.

TASTING NOTES

Aroma | On the nose it is very intense, floral, balsamic with notes of black fruits.

Taste | In the mouth it is full-bodied, firm with satin tannins, citrus, mineral and a very elegant and fresh finish.

ANALYSIS

Alcohol (%) | 15

pH | 3,63

Total acidity (g/L) | 5,1

Residual Sugar (g/L) | <0,6

Volatile Acidity (g/L) | <0,6 of acetic acid

SERVICE TEMPERATURE

16–18°C

