

GENERAL INFORMATION

Weather conditions | The year 2008 was characterized by being a very cool year, with a very mild month of September, which contributed to a very balanced but late ripening of the grapes; It was also a year of low rainfall, with about 30 mm of rain in early September, which contributed to an excellent ripening of the grapes; The harvest of this plot took place in perfect weather conditions on September 25th. In the 2008 harvest, the average production was 274 grams per plant, i.e. 31% below the average. The grapes from these vineyards have a unique and exceptional quality and the wine produced is naturally very concentrated and complex.



Country | Portugal

Grape Varieties | Touriga Franca, Rufete, Tinta Roriz, Tinta Amarela, Tinta Barroca, 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 | 2008

Density per ha | 7000 plants

Ageing potential | 20 - 30 Years

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced(75cl) | 2900 units

VINIFICATION

The grapes, after a careful manual selection, on a sorting mat, were destemmed and fermented in stainless steel vats with controlled temperature at 24° and with mechanical reassembly by robot for 9 days.

TASTING NOTES

Aroma | Very floral, with balsamic and mineral notes

Taste | Very fresh, with very intense tannins, mineral notes and a very elegant and complex finish.

AGEING

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

ANALYSIS

Alcohol (%) | 14,5

pH | 3,67

Total acidity (g/L) | 4,9

Volatile Acidity (g/L) | <0,61 of acetic acid

SERVICE TEMPERATURE

16-18°C