

## GENERAL INFORMATION

**Weather conditions** | The year 2009 was characterized by being a year with a very hot and dry summer, and the very old vines, because they had deeper roots, presented very little water stress, compared to the younger vines. The harvest was quite early, with this plot being harvested on September 8th. In the 2009 harvest, the average production was 274 grams per plant, that is, 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 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

**Wine Type** | DOC Tinto

**Planting of vines (year)** | prior to 1940

**Vintage** | 2009

**Density per ha** | 7000 plantas

**Aging potential** | 20 - 30 Years

**Winemakers** | Francisco Ferreira & Francisco Olazabal

**Bottles produced (75cl)** | 3410 units

**Bottles produced (150cl)** | 202 units

## VINIFICATION

## AGEING

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 12 days.

Aging and malolactic fermentation took place in Taransaud French oak barrels (66% new barrels, 34% 2nd year barrels) of 225 liters for 17 months.

## TASTING NOTES

**Aroma** | Wild fruits with balsamic notes of oak.

**Taste** | Full-bodied, firm, ripe with firm and satiny tannins. Mineral notes and a complex and persistent finish, very elegant and fresh.

## ANALYSIS

**Alcohol (%)** | 14,5

**pH** | 3,72

**Total Acidity (g/L)** | 4,9

**Açúcar Residual (g/L)** | <0,6

**Volatile Acidity (g/L)** | <0,5 of acetic acid

## SERVICE TEMPERATURE

16-18°C