

GENERAL INFORMATION

Weather conditions | The year 2011 was characterized by being a year of precipitation and average temperature, and the summer was extremely hot, but always with some water in the soil during the maturation period, due to the rains in mid-August and early September; Despite the very hot summer and the fact that it was a very productive year, the grapes were of excellent quality and with a huge balance, showing no sign of water stress; The harvest of this plot took place in perfect weather conditions on September 13th. In the 2011 harvest, the average production was 498 grams per plant, i.e. 24.5% above 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 | 2011

Density per ha | 7000 plants

Aging potential | 20 - 30 Years

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 4433 units

Bottles produced (150cl) | 200 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.

AGEING

Aging and malolactic fermentation took place in 225-liter French oak barrels for 18 months, 85% of which were new (100% Taransaud) and the rest used.

TASTING NOTES

Aroma | Very complex, with aromas of red fruits, black fruits and wild flowers

Taste | Full-bodied, with notes of wild fruits, and has very present tannins but of great quality. Very persistent, complex and fresh wine.

ANALYSIS

Alcohol (%) | 14,5

pH | 3,58

Total Acidity (g/L) | 5,0

Volatile Acidity (g/L) | <0.6 acetic acid

SERVICE TEMPERATURE

16-18°C