



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

Harvest | 2012

Density per ha| 7000 plants

Ageing potential| 20 - 30 Years

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 4700 units

Bottles produced (150cl)| 190 units

VINIFICATION

The grapes, after a careful manual selection, on a sorting mat, were destemmed and fermented in stainless steel vats, with a capacity of 3000kg, with temperature control and reassembly. Duration between 8 and 20 days.

INTERSHIP

Malolactic fermentation in stainless steel vats then moving to new French oak barrels (Allier) with a capacity of 225 liters, where it stayed for 20 months.

TASTING NOTES

Aroma | Very concentrated, with balsamic notes of oak, fig, black plums and tobacco

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

ANALYSIS

Alcohol (%)| 14,5

pH | 3,58

Total Acidity (g/L) | 5,4

SERVICE TEMPERATURE

16-18°C