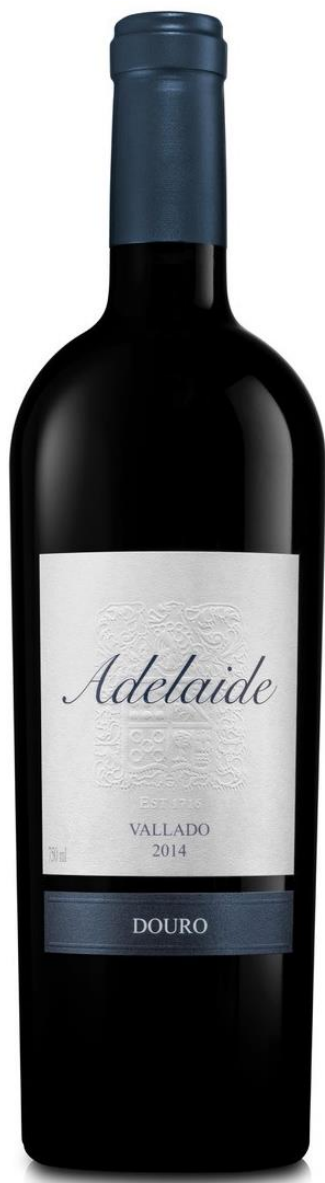


GENERAL INFORMATION

Weather conditions | The year 2014 was characterized by being a year of high rainfall and with a hot spring and a very mild summer, which contributed to a very balanced and early maturation of the grapes, since there was no water stress in the soil or heat waves that cause maturation stops; The harvest of this plot took place in perfect weather conditions on the 8th and 9th of September, before the heavy rains that occurred a few days later.



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 | 2014

Density per ha | 7000 plants

Aging potential | 20 - 30 Years

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 3700 units

Bottles produced (150cl) | 200 units

VINIFICATION

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

INTERSHIP

Aging and malolactic fermentation took place in new 225 liter French oak barrels for 20 months.
Cooperage : 100% Taransaud

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 | 3,63

Total Acidity (g/L) | 5,1

Volatile Acidity (g/L) | <0,6 de ácido acético

SERVICE TEMPERATURE

16-18°C