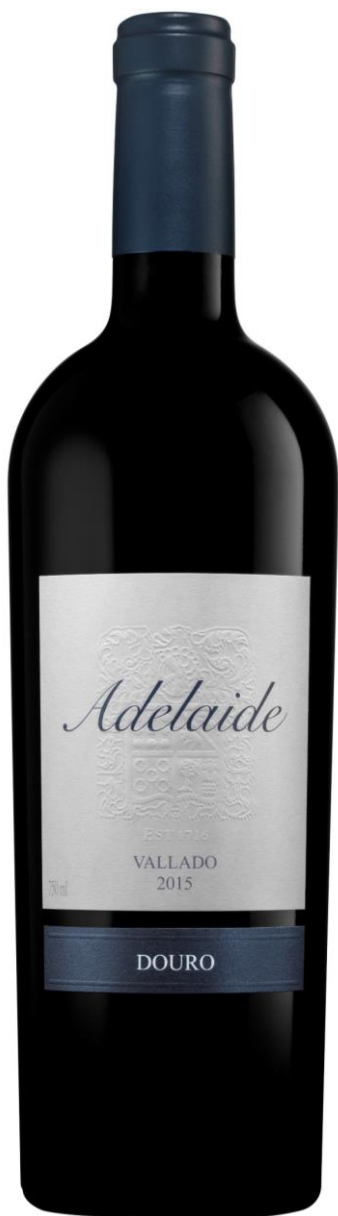


GENERAL INFORMATION

Weather conditions | The year 2015 was characterized by being a year of medium/low rainfall. The summer was quite mild, without heat waves, and the month of September was particularly cool, which allowed for a very balanced ripening of the grapes. The harvest of this plot took place in perfect weather conditions on September 8, before the heavy rains that occurred on September 14 and 15.



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 the vines (year) | prior to 1940

Vintage | 2015

Density per ha | 7000 plants

Ageing potential | 20 - 30 Years

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced(75cl) | 4200 units

Bottles produced(150cl) | 200 units

VINIFICATIONESTÁGIO

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.

Aging and malolactic fermentation took place in new 225-liter French oak barrels for 20 months.
Cooperages: 75% Taransaud and 25% Seguin-Moreau.

TASTING NOTES

Aroma | Very concentrated with balsamic notes of oak and black fruits.

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

ANALYSIS

Alcohol (%) | 14,5

pH | 3,71

Total Acidity (g/L) | 5,1

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

SERVICE TEMPERATURE

16-18°C