

GENERAL INFORMATION

Weather conditions | The year 2016 was characterized by being a year of medium/high rainfall. Although it rained a lot throughout the year, the summer was quite hot and dry, but 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 20th, a week after some precipitation had fallen that helped to finish ripening.



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 | 2016

Density per ha | 7000 plants

Ageing potential | 20 - 30 Years

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 3410 units

Bottles produced (150cl) | 202 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.

AGEING

Aging and malolactic fermentation took place in new 225-liter French oak barrels for 19 months.

TASTING NOTES

Aroma | Black and woodland fruit with balsamic oak notes.

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 | 3,69

Total Acidity (g/L) | 5,17

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

SERVICE TEMPERATURE

16-18°C