

2006

RESERVA OLD VINES



APELLATION
Douro

VINEYARDS
Old Vines

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
More than 70 years

ALCOHOL, VOL%
14,5%

BOTTLING
April of 2008.

ANALYSIS

GRAPE VARIETY

Old Vines - mixed plantings (among 25 to 30 different grape varieties).

VINIFICATION

Grapes are hand picked and transported to the winery in small plastic crates. Before destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels which enhance the mouth feel of the wine. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

AGEING

18 months in 225 litres barrels. 85% French oak and 15% American oak.

TASTING

Colour: Brick Red

Aroma: Intense and lifted oak aromas of cigar box, tobacco leaf, spices, cedar and vanilla combine with fresh dark berries and ripe blood plums .

Palate: A rich full and round palate of great balance. Displaying rich Douro berry fruit characters with integrated oak tannins with a great length of finish.

WINEMAKERS

Dominic Morris and Manuel Lobo.

