

2008

RESERVA OLD VINES



APELLATION
Douro

VINEYARDS
Old Vines

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
More than 70 years

ALCOHOL, VOL%
14,0%

BOTTLING
April of 2009

ANALYSIS
T. Acidity: 5,18 gr/L
pH: 3,61
Res.Sugar: 2,0 gr/l

GRAPE VARIETY
Old Vines (among 25 to 30 different grape varieties).

VINIFICATION
Grapes are hand picked and transported to the winery in small plastic crates. Prior to 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
16 months in 225 litres barrels. 85% French oak and 15% American oak.

TASTING
Colour: Brick Red
Aroma: The 2008 Reserve has complex aromas of a mix of fresh dark wild red berries with very well integrated oak flavours of vanilla bean , fine grain cedar and cigar box
Palate: Rich and full, with intense dark berries, fine grain oak tannins with great length.

WINEMAKERS
Dominic Morris and Manuel Lobo.

