

2010

TINTA RORIZ



APPELLATION

Douro

VINEYARDS

Terraces

SOIL

Schist

ASPECT

East / South

AGE OF VINES

30 years old

ALCOHOL, ABV

14.5%

BOTTLING

May of 2012

ANALYSIS

T. Acidity: 5.0 gr/L

pH: 3.71

Res. Sugar: 2.0 gr/L

GRAPE VARIETY

Tinta Roriz

WINEMAKING

The grapes, coming from the best Tinta Roriz plots, were taken to the winery in plastic boxes, where they were rigorously inspected on a sorting table. The grapes were first foot trodden in a traditional stone tank ("lagar") and after this, they were transferred into an open stainless steel tank where the cap was pressed down with robotic pistons. Fermentation took place for 10 days under strict controlled temperature environment.

AGEING

16 months in new French oak barrels (225 litres).

TASTING

Colour: Violet.

Nose: fresh berry fruit aromas very well integrated with elegant floral notes and complex spicy hints. Attractive and persistent on the nose.

Palate: A very elegant wine with great volume and long fine textured tannins. Fresh gum cistus aromas with light balsamic notes. Long and lingering finish with a pleasant minerality coming through.

WINEMAKERS

Manuel Lobo.

