

2004

VINTAGE PORT



APELLATION

Porto

VINEYARDS

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

More 60 years old

ALCOHOL, VOL%

19,5%

BOTTLING

July of 2006

ANALYSIS

GRAPE VARIETY

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

VINIFICATION

Grapes are hand picked in small plastic craters.

100 % foot trodden in traditional stone "lagares". Natural yeast.

Basket press.

Fortified brandy is added to the must at 8° Baumé to stop the fermentation. Wine is bottled without any fining or filtration after two years in wood.

AGEING

24 months in 9.000 litres barrels. 100% Portuguese oak.

TASTING

Colour: Very dark, Black.

Aroma: Extraordinary intensity of wild berries, well mixed with slight notes of cacao. Great deepness and complexity.

Palate: Elegant attack, but also very compact bodied style. Great volume, concentration and excellent intensity of fine grained tannins. Rich fruits, black cherries, plums and wild Douro berries. The wine shows great length and structure, which means that has the right condiments for a correct ageing.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

