

2005

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 2007

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 very ripe and fresh fruit. Wild berries, figs and plums. Great elegance and deepness.

Palate: Rich attack, with great volume and elegance. High concentration and very soft tannins with spectacular deepness. Finishes with a big explosion of fresh wild fruit. As a result this wine shows great complexity and structure, which means that has the necessary condiments for a correct ageing.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

