

# 2007

# VINTAGE PORT



## APELLATION

Porto

## VINEYARDS

Old vines

## SOIL

Schist

## VINEYARD EXPOSURE

East / South

## AGE OF VINES

More 60 years old

## ALCOHOL, VOL%

20,09%

## BOTTLING

August of 2009

## ANALYSIS

T. Acidity: 4,73 gr/L

pH: 3,9

Bé: 3,1 gr/L

## GRAPE VARIETY

Old Vines.

## 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.

## AGEING

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

Wine is bottled without any fining or filtration after two years in wood.

## TASTING

**Colour:** Black.

**Aroma:** Extraordinary intensity of very ripe and fresh fruit. Wild berries, figs and plums. Great elegance and deepness.

**Palate:** Rich upfront, 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.

