

2008

VINTAGE PORT



APELLATION

Porto

VINEYARDS

Old vines

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

More 60 years old

ALCOHOL, VOL%

19,70%

BOTTLING

August of 2009

ANALYSIS

T. Acidity: 4,53 gr/L

pH: 3,86

Bé: 3,1 gr/L

R.S.: 93,0 g / 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

Two years in wood Port Casks.

TASTING

Colour: Black.

Aroma: Lifted aromas of very ripe and fresh red forest fruits; wild berries ; figs and blueberry. Extraordinary complexity.

Palate: Very elegant and compact approach. Excellent volume, with very round and intense tannins that lead to a firm structure. Finishes very elegant with a aromatic explosion of wild berries fruit. The result is a complex, persistent and fresh wine, which can age in bottle for a long time.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

