

# 2009

# VINTAGE PORT



**APPELLATION**  
Porto

**VINEYARDS**  
Old vines

**SOIL**  
Schist

**ASPECT**  
East / South

**AGE OF VINES**  
+60 years old

**ALCOHOL, ABV**  
19.50%

**BOTTLING**  
August of 2009

**ANALYSIS**  
T. Acidity: 4.00 gr/L  
pH: 3.8  
B°: 3.3 gr/L  
Res. Sugar: 97.2 gr/L

**GRAPE VARIETIES**  
Old Vines.

## WINEMAKING

The grapes from old vines are hand-picked and taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

## AGEING

Two years in large Portuguese oak vats.

## TASTING

**Colour:** Black.

**Nose:** Great Intensity and complexity, displaying aromas of wild berries fruit, in perfect harmony with wild bush from the Douro, and smooth spicy characters.

**Palate:** Great intensity and complexity, displaying wild berry fruits aromas in perfect harmony with gum cistus hints . Smooth spicy character.

## WINEMAKERS

Manuel Lobo and Tomás Roquette.

