

2010

VINTAGE PORT



APPELLATION

Porto

VINEYARDS

Old vines

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+60 years old

ALCOHOL, ABV

19,61%

BOTTLING

August of 2009

ANALYSIS

Total acidity: 3.83 gr/L

pH: 4,0

B°: 3.8 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 oak vats.

Bottled without fining or filtration; a light sediment may form in the bottle over time.

TASTING

Colour: very dark in colour.

Nose: blackberry, blueberry and fig notes in perfect harmony with fresh hints of gum cistus. Excellent complexity.

Palate: fresh and elegant in the palate, evolving into a compact structure. Excellent volume. Very present yet soft-textured tannins. It finishes with an aromatic explosion of berry fruits. A fresh, complex, lingering wine which announces a great ageing potential.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

