

2011

VINTAGE PORT



APPELLATION

Porto

VINEYARDS

"Socalcos" (terraces supported by stone walls)

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+60 years old

ALCOHOL, ABV

20,00%

BOTTLING

June 2013

ANALYSIS

Total Acidity: 4.8 gr/L

pH: 3.72

B°: 3.0 gr/L

GRAPE VARIETIES

Old Vines.

WINEMAKING

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

AGEING

Two years in large Portuguese oak vats.

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

TASTING

Colour: Opaque.

Nose: Intense and deep aromas with expressive notes of ripe forest fruits, gum cistus and delicate spices.

Palate: Expressive and harmonious on entry. Great volume and concentration with fresh, compact and finely textured tannins. Long, fresh and elegant finish showing a stunning explosion of very ripe forest fruits and gum cistus notes. A very balanced wine that shows a great ageing potential.

WINEMAKERS

Manuel Lobo and Tomás Roquette.

