

# 2014

# 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

April 2016

## ANALYSIS

Total Acidity: 3,9 gr/L

pH: 3.8

B°: 3.5 gr/L

## GRAPE VARIETIES

Old Vines.

## WINEMAKING

The grapes, coming from old vines, were 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. Later, 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:** Excellent aroma expression and concentration, showing fresh berry fruit and gum cistus notes and soft spices hints.

**Palate:** Engaging beginning that leads to a wine of excellent volume, with a solid structure of fresh, compact, finely-textured tannins. Long and lingering to the finish, with a remarkable aromatic explosion of berry fruit in perfect harmony with delicate notes of gum cistus. An engaging, balanced wine, with a great bottle ageing potential.

## WINEMAKER

Manuel Lobo

