

2005

VINHA MARIA TERESA



APELLATION

Douro

VINEYARDS

Old vines

SOIL

Schist

VINEYARD EXPOSURE

East

AGE OF VINES

90 years old

ALCOHOL, VOL%

14%

BOTTLING

August of 2007

ANALYSIS

GRAPE VARIETY

Mixed plantings (up to 30 different grape varieties).

VINIFICATION

Grapes are hand picked, transported to the winery in small plastic crates, and submit to a very accurate quality selection before being crushed. Very smooth crushing by man feet in traditional "lagares". Alcoholic fermentation with mechanical robots, in open stainless steel tanks with temperature controlled.

AGEING

20 months in 225 litres barrels. 100% French oak.

TASTING

Colour: deep, impenetrable colour.

Aroma: Very intense, complex and elegant aromatics. Aromas of tarry spices (nutmeg, cinnamon, clove, dark chocolate and vanillin) and wild berry fruits.

Palate: A beautifully balanced wine, the rich, full bodied palate has intense rich berries and spice flavours elegantly integrated with fine grained dusty tannins. Fantastic structure and great length suggest serious aging potential

WINEMAKERS

Dominic Morris and Manuel Lobo.

