

2004

RESERVA OLD VINES

**APELLATION**

Douro

VINEYARDS

Old Vines

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

60 years

ALCOHOL, VOL%

14,65%

BOTTLING

April of 2005

ANALYSIS

T. Acidity: 5,290 g/dm³

pH: 3,75

Res.Sugar: 3,000 g/dm³

GRAPE VARIETY

Mixed plantings (among 25 to 30 different grape varieties).

VINIFICATION

Grapes are hand picked in small plastic craters.

Pumping over with hand plunging in temperature controlled fermentation tanks.

Bottled in April 2005 without fining or filtration.

AGEING

18 months in French and American oak.

TASTING

This varietal mix, old low yielding vines and 18 months ageing in French and American oak barrels, has resulted in a complex, powerful wine with great intensity. The aroma shows ripe plum and berry fruits with hints of chocolate and spice. It has a full, sweet, richly textured palate, with layers of concentrated fruit and toasty oak, well balanced by a firm tannic structure, and a long persistent finish.

WINEMAKERS

Dominic Morris and Susana Esteban.

