

2005

RESERVA OLD VINES



APELLATION
Douro

VINEYARDS
Old Vines

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
More than 70 years

ALCOHOL, VOL%
14,0%

BOTTLING
May of 2007

ANALYSIS

GRAPE VARIETY

Old Vines - mixed plantings (among 25 to 30 different grape varieties).

VINIFICATION

Grapes are hand picked, transported to the winery in small plastic craters, and submit to a very accurate quality selection before being crushed.

Alcoholic fermentation with pumping over, in temperature controlled fermentation tanks.

AGEING

18 months in 225 litres barrels. 85% French oak and 15% American oak.

TASTING

Colour: Deep brick red colour.

Aroma: Very complex aromas, which are intense and lifted. Aromas of cigar box, tobacco leaf and tarry spices (nutmeg, cinnamon, clove and vanillin), black plums and wild berry fresh fruits.

Palate: Elegant but very compact bodied style. Rich fruits (black cherries, plums and wild Douro berries) and subtle chocolate and vanillin flavours. Fine grained tannins. The wine shows great length and structure.

WINEMAKERS

Dominic Morris and Manuel Lobo.

