2010 RESERVA OLD VINES



Vinhas Velhas . Old Vines

Douro	lerraces supported by stone walls	Schist
ASPECT East / South	AGE OF VINES + 70 years old	ALCOHOL, ABV 14%
BOTTLING March of 2012	ANALYSIS T. Acidity: 5.2 gr/L pH: 3.63	

VINEYARDS

Res. Sugar: 2.3 gr/L

SOIL

GRAPE VARIETIES

APPELLATION

Γ

Old Vines (25 to 30 different grapes varieties).

WINEMAKING

The grapes, coming from the old vines, were taken to the winery in plastic boxes and inspected on a sorting table on arrival. The grapes were then completely destemmed and slightly crushed. After this, the must was transferred to stainless steel tanks and fermentation took place in temperature-controlled stainless steel tanks.

AGEING

About 16 months in French oak barrels (85%) and American oak barrels (15%).

TASTING

Colour: Deep ruby colour.

Nose: Intense and fresh red fruit and gum cistus aromas with elegant spicy hints. Palate: Very attractive in the palate, evolving into a dense structure of fine-textured tannins, which is perfectly integrated with fresh red fruit flavours. Long and lingering finish. Great ageing potential.

WINEMAKERS

Manuel Lobo.

