2011 RESERVA OLD VINES

RESERVA Vinhas Velhas . Old Vines

APPELLATION Douro	VINEYARDS "Socalcos" (terraces supported by stone walls)	SOIL Schist
ASPECT East / South	AGE OF VINES + 70 years old	ALCOHOL, ABV 14.5%
BOTTLING	ANALYSIS T. Acidity: 5.2 gr/L pH: 3.63 Res. Sugar: 2.3 gr/L	

GRAPE VARIETIES

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, they were transferred to stainless steel tanks and fermentation took place under strict controlled temperature environment.

AGEING

About 18 months in French oak barrels (85%) and American oak barrels (15%).

TASTING

Colour: Deep ruby colour.

Nose: Impressive, complex and concentrate on the nose, with berry fruit aromas and delicate hints of spice, cocoa and gum cistus. **Palate:** Powerful beginning that leads to a wine of great elegance and volume. Fine-textured tannins are perfectly integrated with fresh berry fruit flavours. Long and lingering finish, with a pleasant freshness. Great ageing potential.

WINEMAKERS

Manuel Lobo.

