2013 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 August 2015	ANALYSIS Total Acidity: 4.9 gr/L pH: 3.67 Residual Sugar: 1.4 gr/L	

GRAPE VARIETIES

Old Vines (25 to 30 different grapes varieties)

WINEMAKING

The grapes, coming from old vines, were taken to the winery in 25 kg 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 temperature-controlled stainless steel tanks. Once the alcoholic fermentation was completed, the grape were gently pressed using hydraulic presses.

AGEING

85% in French oak barrels and 15% in American oak barrels for about 18 months

TASTING

Colour: Deep ruby.

Nose: Intense and complex on the nose with fresh wild berry fruit aromas and light balsamic notes reminiscent of gum cistus. **Palate:** Elegant beginning leading to a wine that reveals excellent volume and a tight-knit structure. Everything is well balanced with pleasant flavours of wild berry fruit. The finish is fresh, balanced and lingering.

WINEMAKERS

Manuel Lobo.

