

2009

TINTA RORIZ



APPELLATION

Douro

VINEYARDS

Terraces

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+25 years old

ALCOHOL, ABV

14.0%

BOTTLING

June of 2011

ANALYSIS

T. Acidity: 5.2 gr/L

pH: 3.64

Res.Sugar: 1.8 gr/L

GRAPE VARIETY

100% Touriga Nacional.

WINEMAKING

The grapes, coming from the best Tinta Roriz plots, are hand-picked and taken to the winery in plastic boxes, where they are rigorously inspected on a sorting table. The grapes are first foot trodden in a traditional stone tank ("lagar") and after this, they are transferred into an open stainless steel tank where the cap is pressed down with robotic pistons. Fermentation takes place for 10 days under strict controlled temperature environment.

AGEING

16 months in 225 litres French oak barrels.

TASTING

Colour: Violet.

Nose: Great complexity and elegance. Ripe dark fruits in perfect harmony with soft savoury notes. Excellent deepness.

Palate: Very elegant and defined structure with velvety and persistent tannins. Fresh aromas of red fruits with excellent floral and mineral hints. Fresh and lingering finish.

WINEMAKERS

Dominic Morris and Manuel Lobo.

