

# 2004

# VINHA DA PONTE

**APELLATION**

Douro

**VINEYARDS**

Old vines

**SOIL**

Schist

**VINEYARD EXPOSURE**

East

**AGE OF VINES**

90 years old

**ALCOHOL, VOL%**

14,70%

**BOTTLING**

June of 2011

**ANALYSIS**

T. Acidity: 5,64 g/dm<sup>3</sup>

pH: 3,75

Res.Sugar: 3,3 g/dm<sup>3</sup>

**GRAPE VARIETY**

Mixed plantings (22 different grape varieties).

**VINIFICATION**

Grapes are hand picked in small plastic craters.

Manual pumping over with hand plunging in temperature controled opened fermentation tanks. Bottled in May 2006 without fining or filtration.

**AGEING**

18 months in French oak.

**TASTING**

Vinha da Ponte is made from a steeply inclined plot of mixed varietal plantings of over 90 year old vines. The combination of very low yields, excellent sun exposure and fruit of great intensity gave us the opportunity to create a unique wine of exceptional concentration. The grapes were hand picked by local workers and foot trodden in a single granite tank. The must was then transferred for fermentation into a small open vat which was hand-plunged at regular intervals. It has a full, richly textured palate, well balanced by a firm tannic structure, and a long persistent finish.

**WINEMAKERS**

Dominic Morris and Susana Esteban.

