

# 2007

# VINHA DA PONTE



## APELLATION

Douro

## VINEYARDS

Old vines

## SOIL

Schist

## VINEYARD EXPOSURE

East

## AGE OF VINES

90 years old

## ALCOHOL, VOL%

15,5%

## BOTTLING

19th June of 2009

## ANALYSIS

T. Acidity: 5,79 gr/L

pH: 3,63

Res.Sugar: 2,7 gr/L

## GRAPE VARIETY

Old Vines (mixed plantings).

## VINIFICATION

Grapes are hand picked, transported to the winery in small plastic craters, and submit to a very accurate quality selection before being crushed. Very smooth crushing by man feet in traditional "lagares". Alcoholic fermentation with mechanical robots, in open stainless steel tanks with temperature controlled.

## AGEING

20 months in 225 litres barrels. 100% French oak.

## TASTING

**Colour:** Deep, impenetrable colour.

**Aroma:** Very intense, complex and elegant aromatics. Aromas of tarry spices (nutmeg, cinnamon, clove, dark chocolate and vanillin) and wild berry fruits. Everything in a perfect balance.

**Palate:** A power and elegant upfront. The rich, full bodied palate has intense rich berries and spice flavours elegantly integrated with fine grained dusty tannins. Fantastic structure and great length suggest serious aging potential. A very deep and well balanced wine.

## WINEMAKERS

Dominic Morris and Manuel Lobo.

