

# 2010

# VINHA DA PONTE



## APELLATION

Douro

## VINEYARDS

"Socalcos" (terraces supported by stone walls)

## SOIL

Schist

## VINEYARD EXPOSURE

East

## AGE OF VINES

95 years old

## ALCOHOL, VOL%

15,0%

## BOTTLING

June of 2012

## ANALYSIS

T. Acidity: 5.5 gr/L

pH: 3.59

Res. Sugar: 2.7 gr/L

## GRAPE VARIETY

Old vines (several grape varieties).

## VINIFICATION

The grapes, coming from a plot of old vines called "Vinha da Ponte", were taken to the winery in plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. Grapes were then foot trodden in a traditional stone tank ("lagar") and after this, they were transferred into an open stainless steel tank where the cap was pressed down with robotic pistons. Fermentation took place for a week under strict controlled temperature environment.

## AGEING

20 months in new French oak barrels (225 litres).

## TASTING

**Colour:** Opaque with bright deep violet tones.

**Aroma:** Fresh berry fruit aromas with delicate gum cistus notes. Great elegance and deepness.

**Palate:** Elegant on the palate; great volume and solid structure made of firm nicely textured tannins. Distinctive complex flavours of vibrant berry fruit which gives a pleasant freshness to the wine. A very well balanced and lingering finish. This is a distinctive, powerful yet elegant wine which can age a long time in the bottle.

## WINEMAKERS

Manuel Lobo.

