

2015

VINTAGE PORT



APPELLATION

Porto

VINEYARDS

"Socalcos" (terraces supported by stone walls)

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+60 years old

ALCOHOL, ABV

20,00%

BOTTLING

April 2017

ANALYSIS

Total Acidity: 4,0 gr/L

pH: 3.83

Bé°: 3.5

Residual Sugar: 105 gr/L

GRAPE VARIETIES

Old Vines (several grape varieties).

WINEMAKING

The grapes from old vines were taken to the winery in plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes with their stems were then slightly crushed and transferred to a traditional stone tank ("lagar") where they were foot trodden. After this, the grape spirit was added to stop the fermentation and fortify the wine.

AGEING

About two years in large Portuguese oak vats.

Bottled without fining or filtration; a light sediment may form in the bottle over time.

TASTING

Colour: Opaque.

Nose: Excellent aroma concentration and depth, showing expressive notes of ripe berry fruit, fresh gum cistus and soft spices.

Palate: Elegant start that leads to a full-bodied, concentrated wine made of fresh, firm, compact tannins. The finish is stylish, fresh and long finish and delivers a remarkable flavour explosion of ripe berry fruit in perfect harmony with gum cistus notes. All in perfect balance, predicting a high ageing potential.

WINEMAKER

Manuel Lobo

