



Late Bottled Vintage- 2003



<i>Grape Variety</i>	Old Vines - mixed plantings (among 25 to 30 different grape varieties).
<i>Age of vines</i>	>60 years
<i>Vineyard exposure</i>	East/ South
<i>Soil Terroir</i>	Schist
<i>Appellation</i>	Porto
<i>Year</i>	2003
<i>Vinification Techniques</i>	<p>Grapes are hand picked in small plastic craters. 100 % foot trodden in traditional stone "lagares". Natural yeast. Basket press.</p> <p>Fortified brandy is added to the must at 8° Baumé to stop the fermentation. Wine is bottled without any fining or filtration after two years in wood.</p>
<i>Ageing in wood:</i>	4 years in 9.000 litres barrels. 100% Portuguese oak.
<i>Bottling:</i>	July of 2008. 11.940 bottles (0,75 Litres). 5.250 bottles (0,375 Litres).
<i>Tasting:</i>	<p>Colour: Black.</p> <p>Aroma: Very complex flavours of fresh wild bush "esteva" of the Douro region, with soft wild berries and dry nuts.</p> <p>Palate: Elegant attack, with great volume and compact structure. Round tannins with great deepness. Finishes very intense, with great elegance and persistence.</p>
<i>Analysis</i>	<i>Alc%</i> - 19,29 <i>Bé</i> – 3.0 <i>T. Acidity</i> – 4.8 <i>pH</i> - 3.46
<i>Winemakers:</i>	Manuel Lobo and Tomás Roquette