



Late Bottled Vintage- 2004



<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>	2004
<i>Vinification Techniques</i>	Grapes are hand picked in small plastic craters. 100 % foot trodden in traditional stone "lagares". Natural yeast. Basket press. 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.
<i>Ageing in wood:</i>	4 years in 9.000 litres barrels. 100% Portuguese oak.
<i>Bottling:</i>	January of 2009. 10.625 bottles (0,75 Litres). 3.650 bottles (0,375 Litres).
<i>Tasting:</i>	Colour: Black. Aroma: Excellent deepness, flavours of fresh wild berries and dry nuts. Palate: Elegant attack, with great volume and compact structure. Round tannins with great deepness. Finishes very intense, with great elegance and persistence.
<i>Analysis</i>	<i>Alc%</i> - 19,10 <i>Bé</i> – 3.1 <i>T. Acidity</i> – 4.29 <i>pH</i> - 3.52
<i>Winemakers:</i>	Manuel Lobo and Tomás Roquette