



Vinha Maria Teresa - 2005

<i>Grape Variety</i>	mixed plantings (up to 30 different grape varieties)
<i>Age of vines</i>	90 years old
<i>Vineyard exposure</i>	East
<i>Soil Terroir</i>	Schist
<i>Appellation</i>	Douro
<i>Year</i>	2005
<i>Alcohol, vol %:</i>	14%



Vinification Techniques: 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 in wood: 20 months in 225 litres barrels. 100% French oak.

Bottling: August of 2007. 5.225 bottles (0,75 Litres).
175 bottles (1,5 Litres).
30 bottles (3,0 Litres).

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..
Palate: A beautifully balanced wine, 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

Winemakers: Dominic Morris and Manuel Lobo