



Vinha Maria Teresa - 2006

<i>Grape Variety</i>	mixed plantings (up to 30 different grape varieties-old vines)
<i>Age of vines</i>	91 years old
<i>Vineyard exposure</i>	East
<i>Soil Terroir</i>	Schist
<i>Appellation</i>	Douro
<i>Year</i>	2006
<i>Alcohol, vol %:</i>	14,5%



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: 18 months in 225 litres barrels. 100% French oak.

Bottling: April of 2008. 6.128 bottles (0,75 Litres).
120 bottles (1,5 Litres).
30 bottles (3,0 Litres).

Tasting: **Colour:** Intense, vibrant violet colour
Aroma: Great deepness, complex and elegant aromatics. Aromas of wild flowers, white spices and elegant soft dark chocolate.
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