



RESERVA Old Vines - 2005

<i>Grape Variety</i>	Old Vines - mixed plantings (among 25 to 30 different grape varieties).
<i>Age of vines</i>	>70 years
<i>Vineyard exposure</i>	East/ South
<i>Soil Terroir</i>	Schist
<i>Appellation</i>	Douro
<i>Year</i>	2005
<i>Alcohol, vol %:</i>	14%
<i>Vinification Techniques</i>	Grapes are hand picked, transported to the winery in small plastic craters, and submit to a very accurate quality selection before being crushed. Alcoholic fermentation with pumping over, in temperature controlled fermentation tanks.
<i>Ageing in wood:</i>	18 months in 225 litres barrels. 85% French oak and 15% American oak.
<i>Bottling:</i>	May of 2007. 82.929 bottles (0,75 Litres). 6.750 bottles (0,375 Litres). 900 bottles (1,5 Litres).
<i>Tasting:</i>	Colour: Deep brick red colour. Aroma: Very complex aromas, which are intense and lifted. Aromas of cigar box, tobacco leaf and tarry spices (nutmeg, cinnamon, clove and vanillin), black plums and wild berry fresh fruits. Palate: Elegant but very compact bodied style. Rich fruits (black cherries, plums and wild Douro berries) and subtle chocolate and vanillin flavours. Fine grained tannins. The wine shows great length and structure..
<i>Winemakers:</i>	Dominic Morris and Manuel Lobo

