



VINTAGE PORT - 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>Alcohol, vol %:</i>	19.5%
<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>	24 months in 9.000 litres barrels. 100% Portuguese oak.
<i>Bottling:</i>	July of 2006. 8.474 bottles (0,75 Litres). 2.471 bottles (0,375 Litres).
<i>Tasting:</i>	Colour: Very dark, Black. Aroma: Extraordinary intensity of wild berries, well mixed with slight notes of cacao. Great deepness and complexity. Palate: Elegant attack, but also very compact bodied style. Great volume, concentration and excellent intensity of fine grained tannins. Rich fruits, black cherries, plums and wild Douro berries. The wine shows great length and structure, which means that has the right condiments for a correct ageing.
<i>Winemakers:</i>	Manuel Lobo and Tomás Roquette