



VINTAGE PORT - 2005

<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>	2005
<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 2007. 6.154 bottles (0,75 Litres). 3.672 bottles (0,375 Litres).
<i>Tasting:</i>	Colour: Very dark, Black. Aroma: Extraordinary intensity very ripe and fresh fruit. Wild berries, figs and plums. Great elegance and deepness. Palate: Rich attack, with great volume and elegance. High concentration and very soft tannins with spectacular deepness. Finishes with a big explosion of fresh wild fruit. As a result this wine shows great complexity and structure, which means that has the necessary condiments for a correct ageing.
<i>Winemakers:</i>	Manuel Lobo and Tomás Roquette