

# FINEST RESERVE PORT



## APPELLATION

Porto

## VINEYARDS

Terraces supported by stone walls

## SOIL

Schist

## ASPECT

East/South

## AGE OF VINES

+60 years old

## ALCOHOL, ABV

20.0%

## BOTTLING

## ANALYSIS

T. Acidity: 4.13 gr/L

pH: 3.57

Bé: 3.5 gr/L

## GRAPE VARIETIES

Old vines – several grape varieties.

## WINEMAKING

The grapes from old vines are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank ("lagar") where they are foot trodden. After this, grape spirit is added to stop the fermentation and fortify the wine.

## AGEING

2 to 4 years in Portuguese oak vats.

## TASTING

**Colour:** Vibrant ruby.

**Nose:** Lifted and complex aromas of red berry with balsamic hints. Very involving and charming.

**Palate:** Complex and balanced showing fine and round tannins. Very elegant finish. Fresh and lingering.

## WINEMAKERS

Manuel Lobo and Tomas Roquette.

