



LATE BOTTLED VINTAGE 2009

GRAPE VARIETIES:



60 % *Touriga Nacional*
20% *Tinta Franca*
15% *Tinta Roriz*
5% *Tinta Amarela*

RECOLTE:

The grapes was collected between 30 September to 4 de October

WINEMAKING:



Grapes were picked with 14° alcohol graduation.
The fermentation occurs in granite treading tanks (lagares) with capacity of 6000kg and 5000 kg. The fermentation was during 3 days , using traditional treading by foot. The temperature was 25°C.



The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19% alcohol by volume and Baumé 3°.

AGEING



Six months in stainless steel tanks, afterwards transferred into wooden (Portuguese oak) casks for three years and then bottled without filtration.

TASTING NOTES

Alcohol: 19.09 % vol (20° C)

Very dark colour. Tastes of mature fruits such as red currant and plums. Here we feel the aroma of the variety *Touriga Nacional*. In the mouth, very fruity but also star to appear some complexity,
Is very good with strong cheese but also can be served during the meal with strong meat.

Bronze Medal Decanter 2014

Silver Medal Arribe 2014



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