

APARTADO 1 – LATE HARVEST

VINTAGE 2009

Region

Bairrada DOC

Grape Varieties

Semillon (60%) and Arinto (40%)

Vinification process

The grapes were harvested in the end of October, already presenting an evident noble rot. After pressing, the new wine has been symbolically decanted and fermented for 2 months in French oak barrels. It matured in the barrels for 18 months more.

SENSORIAL ANALISYS

Colour

Golden yellow.

Aroma

Elegant and complex it evoking acacia, asparagus, citrus and spice, rendered more complex by notes of oak from the barrels where the wine fermented and matured.

Taste

It can be distinguished by its elegance, freshness and tasting structure, which give it an enormous potential for aging.

ANÁLISE FÍSICO-QUÍMICA

Alcohol (% by vol.): 13,5

Volatile Acidity (g acetic/l): 0,84

Total Acidity (g tartaric/l): 6,20

pH: 3,25

Total dry extract (g/l): 130,6

Total Sugar (g/l): 100,8

Total SO₂ (mg/l): 235

Serving Temperature

10/12 °C

Potential Ageing

10 to 15 years at least.

Recommended dishes

Appetizers, especially the classic foie gras and other pâtés, and desserts.

Awards

It has not been submitted to any competition.

