



## TORRE 2007

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**Philosophy:** This wine is the result of small and immeasurable details which combine to express the originality of its terroir.

**Harvest Year:** The year 2007 is one of the best years of the last decade and was characterized by a very cool spring, which allowed a slow and gradual maturation of the grapes. The harvest took place also with mild temperatures, which resulted in a better development of aromas and flavors.

**Viticulture:**

**Soil Type:** Granite and schist geology with clay loam soils.

**Average age of vines:** 20 years.

**Grapes Varieties:** Aragonês, Alicante Bouschet, Touriga Nacional, Syrah .

**Vinification:** Hand picked into plastic crates, bunch sorting, fermentation in open lagares with submerged cap and temperature control (22 -25°C), basket pressing, malolactic fermentation.

**Maturation:** 18 months ageing in new oak barrels.3 years bottle ageing before market release.

**Bottling:** June 2009.

**Chemical Analyses**

**Álcool / Volume:** 14,5%

**Acidez Total:** 6,53 g/l

**pH:** 3,57

**Reducing Sugar:** 2,0 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Dark, dense, almost opaque.

**Aroma:** Austere aromas of dark stone fruits, grafite notes.

**Palate:** Solid and compact palate, fine tannins, firm and muscular with great character, long finish.

**Ideal Consumption Date:** 2012-2020

**Formats Available:** 750 ml, 1,5 L.