



TRINCADEIRA 2015

Philosophy: Expressing the potential of this grape variety and its terroir, giving rise to a unique and individual well balanced varietal wine.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Granite/schist base with clay/loam soil.

Average age of vines: 40 years.

Grapes Varieties: Trincadeira.

Vinification: Hand harvested and fermented in cement tanks where the wine was also matured for 6 months.

Bottling: March 2016

Chemical Analyses:

Alcohol: 14,5%

Total Acidity: 6,1 g/l

pH: 3,59

Reducing Sugar: 2,3 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Bright ruby.

Aroma: Ripe mature fruit, plummy.

Palate: Velvety texture, soft well integrated tannins, balancing acidity.

Ideal Consumption Date: 2016-2019

Formats Available: 750 ml