

## VINEYARDS

Quinta Vale d'Agodinho

## GRAPES / VARIETIES

Touriga Franca 35%, Tinta Roriz 20%,  
Touriga Nacional 15%, Tinta Barroca 10%,  
Tinto Cão 8%, Others 12%

## OTHERS

Alc. – 19,5% Total Ac. – 3,92(g/l) pH – 3,53  
RS – 90(g/l)

## BOTTLE SHELF AFTER OPENING

Up to 4 months

## TRY WITH

Chocolate, dry fruits, crème brulee

## TASTING NOTES

**Color:** Medium to dark brick colour, hints of pomegranate clear and even from the center to the edge.

**Aromas:** Definitely on the elegance and purity side, the nose is opening on notes of fresh almonds, dried figs and nutmeg.

**On the palate:** this 2004 is surprisingly fresh, succeeding layers of flavours ranging from almonds, grilled nuts and caramel. The balance between acidity, sugar and concentrated flavours lifts the mid-palate through a remarkable fresh, polished and long aromatic finish

## WINEMAKING DETAILS

The Spring of 2004 was dry and sunny and that gave us a good quantity of grapes on the vines. August was very hot on the beginning of the month and wet with lower temperatures during the end of the month and beginning of September, this made slowing down the maturation of the grapes so we start the harvest on the middle of September.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27°C degrees. Not filtered.

Bottling in August 2019.

Winemaker: Cláudia Quevedo

