



PETIT VERDOT 2008

Philosophy: Wines that are produced only in exceptional years. Made from singular grape parcels from the estate vineyards that express the unique potential and character of the individual grape variety.

Harvest Year: Temperatures and rainfall were normal and within the average values for the last 10 years. The summer, although very dry, had fairly low average temperatures which resulted in ideal grape maturation conditions.

Viticulture:

Soil Type: Loamy soil with schistous outcrops.

Average age of vines: 10years.

Grapes Varieties: Petit Verdot.

Vinification: Controlled temperature fermentation (24°C) in small stainless steel tanks.

Maturation: 12 months ageing in used french oak barrels followed by 12 months bottle ageing prior to market release.

Bottling: December 2009.

Chemical Analyses

Álcool / Volume: 14,5%

Acidez Total: 6,04 g/l

pH: 3,59

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep violet.

Aroma: Complex aroma with notes of mint, earth, cigar box, and a touch of leather.

Palate: Firm and well structured palate, elegant, good acidity, excellent ageing potential.

Ideal Consumption Date: 2012-2019

Formats Available: 750 ml.

Review:

Wine Enthusiast 2012 – 92 points