Quinta da Manoella Vinhas Velhas 2017

WINE DESCRIPTION
This wine is a field blend of more than 30 indigenous grape varieties. Harvested in September, the grapes were foot trodden in granite lagares during all the fermentation process. The aging and malolactic fermentation was developed in French oak barriques during 20 months.

Very old vineyard with 107 years old which has a field blend of more than 30 different indigenous grape varieties.

The harvest was planned for the third week of September in perfect weather conditions. All grapes previously selected and de-stemmed were foot trodden in stone lagares during all the fermentation process (10 days). The aging was developed in french oak barriques during 20 months.

TASTING NOTES
Full-bodied and deeply concentrated, with a spicy and floral aroma, flavours of blackberry and dark chocolate. Ripe, round and balanced with a notable acidity, firm tannins and a long finish.

VINEYARD & PRODUCTION INFO
- Vineyard name: The Quinta da Manoella vineyard
- Vineyard size: 63
- Soil composition: Schist
- Training method: Bush
- Elevation: 990-1,320 feet
- Vines/acre: 2,400
- Yield/acre: 0.8 tons
- Exposure: Northern / Southern
- Year vineyard planted: 1900
- Harvest time: September
- First vintage of this wine: 2009
- Bottles produced of this wine: 3,000

WINEMAKING & AGING
- Varietal composition: Field Blend
- Fermentation container: Granite Lagares
- Length of alcoholic fermentation: 10 days
- Fermentation temperature: 75 °F
- Maceration technique: Foot-trodden
- Length of maceration: 10 days
- Type of aging container: Barriques
- Size of aging container: 225 L
- Age of aging container: New-One year
- Type of oak: French
- Length of aging before bottling: 20 months

ANALYTICAL DATA
- Alcohol: 14.7
- pH level: 3.65
- Residual sugar: 0.6
- Acidity: 5.7
- Dry extract: 33.6