

Wine & Soul 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.



PRODUCER PROFILE

Estate owned by: Sandra Tavares da Silva
and Jorge Serodio borges
Winemaker: Sandra Tavares da Silva and
Jorge Serodio Borges
Total acreage under vine: 45
Estate founded: 2001
Winery production: 3,000 Bottles
Region: DOC Douro
Country: Portugal

VINEYARD & PRODUCTION INFO

Production area/appellation:	Douro DOC
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
Total SO ₂ :	78 mg/L

ANALYTICAL DATA

Alcohol:	14.7%
pH level:	3.65
Residual sugar:	0.6 g/L
Acidity:	5.7 g/L
Dry extract:	33.6 g/L