



Quinta da Zarahôa Old Vines Cuvee 2010

APPELLATION DOC Douro Superior

GRAPES Blend of best grapes from old vines

ALCOHOL 13.5° vol. **PH** 3.81 **TOTAL ACIDITY** 4,40 g/dm³ **RESIDUAL SUGAR** 2,20 g/dm³

ORIGIN Red Wine made from a selection of the best grapes from our oldest vineyards: the “Maria Gabriela” Vineyard registered in 1930 and “Antonio Cruz” Vineyard, registered in 1946. These vineyards have an average altitude of 500 metres.

CLIMATE The winter in 2010 was very rainy, and the summer was very hot and dry, creating perfect conditions for a long and complete ripening of the grapes.

HARVEST Manual harvest, held in early October, with pre-selection of the best grapes in the vineyard. The harvest was carried out in the morning to maintain the freshness of the grapes. After total destemming, they go directly to the “lagares”.

VINIFICATION Maceration and alcoholic fermentation in traditional lagares with foot threading, aged in barrels of French oak from the Allier region. Bottled in September 2012, without any fining or filtering. Completed in our cellar a minimum aging period of 8 years.

TASTE Intense, complex and structured, with the elegance and freshness provided by the altitude of the vineyards.

PROFILE Philosophy of minimal intervention, from the vineyard to the winery, in order to maintain the unique characteristics of our terroir, grapes and traditions.

AWARDS

95 POINTS at Wine Enthusiast Magazine an Editors’ Choice, issue November 2018

ENOLOGY

Artur Rodrigues

Luis Cruz