



## TECHNICAL SUMMARY

**Wine:** Quinta de Lubazim Grande Reserve 2007

**Denomination:** Douro – VQPRD

**Variety (s):** 40% Touriga Nacional, Touriga Franca 30% and 30% Old Vines with approximately 60 years of age.

**History / Origin:** D. John I bestowed with the Lordship of Lubazim in the Alto Douro, for his achievements in the battle of Aljubarrota in 1385, a daughter came to marry Gonalo Vaz de Castro, grandson of Major Bailiff of the King. The Farm Lubazim remained with the Castros membership today. The grapes that gave rise to this wine, come from this Farm, which has different exposures, south, east and west.

**Winemaking:** the grapes are harvested by hand, to boxes of 25 pounds at its ideal stage; aim being to present a vigorous maturity, leading to higher concentrations aromatic and polyphenolics. After gentle crushing and complete de-stemming, the grapes are fermented in vats, claiming that the quality components present in the films of the grapes ripe, gently pass the wine.

**Stage:** After malolactic fermentation the wine matured in new barrels of French oak barrels of 200 to 300 liters, for about 12 months.

**Tasting Notes:** purple and with good depth, very complex flavors and distinct character dominated the fruity and floral notes with very fresh, the wood appears very discreet and well-integrated wine. On the palate shows fruit, complexity and a beautiful structure, with high level of tannins that give it a long mouth final. This balanced combination of power and elegance would certainly contribute to their potential for aging, so the wine will benefit from a few years in bottle.

### Analytic Elements:

Alcohol (vol%)	14,71%
Total acidity (g/l Tartaric Acid)	5.40
Fixed Volatile Acidity (Acetic Acid)	0,68
Ph	3,71

**Winemaker:** Joo Brito e Cunha