



PORTO MESSIAS L.B.V. 2003

Producer	Soc. Agric. Com. Vinhos Messias, SA		
Region	Douro		
Country	Portugal		
Vintage	2003		
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Barroca.		
Soil	Schistose		
Alcohol Volume	20% vol.		
Total Acidity	4,21 g/dm ³		
Residual Sugar	94,1 g/dm ³		
Conservation	Bottle Horizontal		
Winemaker	Carlos Soeiro		
Wine Consultant			
Winemaking Process	Partial de-stemming, fermentation at controlled temperature (24°-28°.C), when must reached the desired sweetness value, fermentation was interrupted by the add of brandy; following a period of maturation in oak barrels, in the warehouses of Vila Nova de Gaia; after approval was then bottled between the fourth and the sixth year.		
Service Temperature	16-18°C		
Tasting Notes	Red wine with fine timber aromas involved by wild fruit and spice notes, at taste we may find silk tannins combined with timber flavour, smooth and well present jams. Strong and long in mouth.		