

# CONCEITO



## CONCEITO VINTAGE PORT 2005

### WINE

Conceito

### REGION

Porto D.O.

### TYPE

Vintage Port

### GRAPE VARIETIES

Mixture of traditional Douro grape varieties, including Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Barroca.

### VINEYARDS

Schistose soils. Made with grapes from the Quinta do Cabido, a family property that is so-named because of its location, in an inhospitable “hook” formed by the Teja creek, located in the parish of Numão, in a mountainous area around 300m-400m above sea level that descends to Vesúvio, on the southern bank of the Douro, 3km away.

### VINIFICATION

Traditional Port vinification, with no de-stemming and foot-treading in granite lagares. Two-day pre-fermentation maceration, and three-day fermentation. Addition of grape spirit to the tank, followed by brief maceration and casking. Bottled on June 2009.

### CHEMICAL ANALYSIS

Alcohol content: 20% vol.

Baumé: 3.8

pH: 3.62

Residual sugar: 99 g/l

### WINEMAKING

Rita Marques

### PRODUCTION

5.000 bottles