

Vinha Centenária Ref P28/P21 2021

1st monovarietal parcel of Tinta Roriz in Douro (P28) and centuries-old vines (P21)



There is always special attention given to a small, old parcel of Tinta Roriz (1.57 ha) in the vineyard. This plot comes from the first single varietal plantings of this grape in the Douro Demarcated Region and is now 45 years old. Located near to the chapel by the Douro River, at an altitude between 205 and 210 meters with a south-west sun exposure, Tinta Roriz perfectly embodies the winemaking challenge and human effort to preserve an ancient and authentic Douro. The austerity of the grape variety is evident on the palate, but it's also complemented by a contemporary sophistication. When combined with century-old vines, it produces a blend that stands as a benchmark in the Portuguese Douro: a wine brimming with minerality, blue fruits, rich spices, a firm structure, and a focused, linear finish. The wine's concentration, density, and depth are a true reflection of its origins. First produced in the 2008 harvest, it has since become the definitive expression of Tinta Roriz from the Douro.

OVERVIEW

First Harvest: 2008 Owner: Amorim Family

Winemaker: António Bastos

VINEYARD

Grape Varieties: Tinta Roriz (75%) and Centuries-Old Vines (25%) Soils: Schist Sub-region: Cima Corgo Production method: Integrated

Harvest: By hand Average Yield: 3000 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed

Aging: 12 months in new 300 liters French oak barrels

Alcohol: 14.5% Vol. Bottling: May 2023

Production: 4930 bottles (750ml), 200 bottles (1500ml)

2021 HARVEST

2021 was a classic year, marked, however, by generous rainfall and milder temperatures. In terms of the development of the vegetative cycle, 2021 will be remembered as a cool year, with a fairly mild summer, without the typical heatwaves, and a harvest period marked by some rainfall. The natural conditions and cool nights contributed to slow ripening, favouring the balanced growth of the grapes and preserving the primary aromas.

2021 reveals the temperament of a protected harvest, the aromas of blue fruits ripened with time, an invigorating freshness and a tight linear structure that contrasts later with

the density and gravity of a persistence.	a slow mid-palate,	an elegant finish	and enormous p	hysica