

MARQUEE SELECTIONS

GREEN . GLOBAL . GRAPES

2008 LUA NOVA – EM VINHAS VELHAS

REGION Douro, Portugal

Producer & Winemaker:	João Silva e Sousa, Anselmo Mendes
Grape varieties:	Vinhas Velhas (100%) Old Vine Blend
Vintage:	2008
Vinification:	50% vinified in stainless steel vats with temperature control at 22°C. 50% vinified in “pisa a pé em lagar” (traditional foot-trodden in old granite “lagar”) between 21°C and 24°C
Soil:	Schist
Color:	Deep garnet
Aroma:	Very aromatic blueberries and blackberries
Taste:	Full-bodied and concentrated but very fresh with ripe and round tannins. As on the nose, very scented with the same notes of blueberries and blackberries
Gastronomy:	Pair with roasted meats and strong cheeses
Alcohol:	14.5%
Acidity:	5.13 gr/L
Residual Sugar:	2.2 gr/L
pH:	3.65
Awards:	Silver Medal – London Int. Wine Challenge 2010



Region Details – D.O.C. Douro - Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions.

The Story of Old Vines - Due to the low yields and difficult harvesting, “Vinhas Velhas” (Old Vines) are becoming a rarity in the world. By producing a wine exclusively from “Vinhas Velhas”, oenologists Anselmo Mendes and João Silva e Sousa wanted to show what they admire most in these vines: the authenticity, resistance, diversity, concentration, elegance and balance that come from Old Vines!



João Silva e Sousa Anselmo Mendes