

## Quinta dos Cozinheiros Poeirinho 2003

Quinta dos Cozinheiros  
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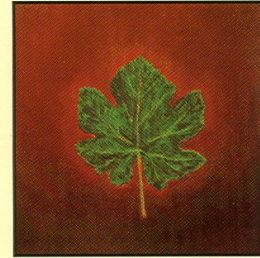
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- Area: 3 ha
- Soil: Clay from Miocene
- Climate: Cool Atlantic
- Grape variety: 100% Baga (Poeirinho)
- Age of vines: 30 years old
- Vineyard management: Skill hand pruning, trimming, training and bunch thinning.
- Foliage Spraying: Integrated Management System
- Harvest: Hand-picking in 12 Kg boxes
- Vinification: Total destemming, fermentation of whole berries in stainless steel vat with temperature control
- Maturing: 12 months in French Allier oak Malolactic in barrel and frequent racking
- Oenologist: Luís Pato
- Viticulturalist: César Almeida
- Resident Oenologist: Ângelo Jesus
- Production: 5.800 bottles
- Gastronomy: Rare meat
- Bottle Age: up to 20 years



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*Poeirinho*  
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