This single harvest Port was bottled in 2018 and is now ready for drinking. The long and very wet Winter helped to create the water reserves the vines needed and used during the very hot days in August. Totally destemmed grapes, followed by a slow fermentation with temperature control up to 27 ºC degrees. Soft filtration. Winemaker: Cláudia Quevedo

PRESS COMMENTS

"It’s not the richest and deepest of the LBV’s I’ve seen from this producer, but its focus and the length on the finish is superb. Very expressive as well, this shows brilliantly just now. It can also age and develop if you want to hold it. There will be no problem now or 15 years from now, I suspect. This shows again why traditionally styled LBVs are such great bargains, perhaps the greatest value in Port."

92 points from: Mark Squires, “Robert Parker Wine Advocate”, June 2018