

VINEYARDS

Quinta Vale D'Agodinho and Quinta da Trovisca

GRAPES / VARIETIES

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%), Tinto Cão (5%), Tinta Barroca (5%) Others (20%)

OTHERS

Alc. – 19,5% Total Ac. – 4,28(g/l) pH – 3,60

RS – 93(g/L)

BOTTLE SHELF AFTER OPENING

Up to 2 months

TRY WITH

Chocolate, blue cheeses

TASTING NOTES

Colour: dark, bright ruby red with hints of purple.

Flavour: vibrant youthful aromas on the nose, such as cherries and plums, with a peppery touch which adds extra complexity.

On the palate it's intense with lots of dark fruit, spices balanced by well structured tannins, leading to a long and firm finish.

WINEMAKING DETAILS

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 °C 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

