

VINEYARDS

Quinta Vale D'Agodinho

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. – 4,58(g/l) pH – 3,53

RS – 98(g/L)

BOTTLE SHELF AFTER OPENING

Up to 2 days

TRY WITH

Chocolate, blue cheeses, candied fruits dessert

TASTING NOTES (May 2020 from half bottle)

Color: Ruby/garnet color showing clear sign of age but no brown edge.

Flavor: The nose takes a few minutes to express fully, it shows great complexity and intensity on notes of cinnamon, cardamom, candied fruits, nuts, Christmas cake.

On the palate is still having good energy, not too sweet, some tannins are still there, tight and gentle, flavours of dried fruits and spices dominate, great finish on sun dried plums, anise and cinnamon flavours.

WINEMAKING DETAILS

This single harvest Port was bottled in 2007 and is now ready for drinking. It developed great complexity through its aging in bottle. It has reached its full maturity and will be like this for another decade.

The winter of 2002/2003 was extremely wet, with rainfall highly over the season's average. As we all remember, 2003 was marked by very hot heat wave, nothing unusual for the Douro.

With spaced but well timed rainfall, the harvest delivered small, highly concentrated berries full of flavours giving the complexity and age worthiness to this LBV.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27 °C degrees.

Soft filtration.

Winemaker: Cláudia Quevedo

PRESS COMMENTS

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