

VINEYARDS

Quinta Vale d'Agodinho

GRAPES / VARIETIES

Estimated as following: Touriga Franca 28%, Tinta Roriz 23%, Touriga Nacional 20%, Tinta Barroca 19%, Others 10%

OTHERS

**Alc. – 19% Total Ac. – 4,02(g/l) pH – 3,67
RS – 83(g/l)**

QUANTITY OF BOTTLES MADE

6120 bottles of 75cl

BOTTLE SHELF AFTER OPENING

Up to 2 months

TRY WITH

Chocolate, blue cheeses

TASTING NOTES

Color: dark cherry color.

Aromas: cherries and blackberries notes with a touch of species.

On the palate: is full bodied and rich, showing corpulence and elegance. The black and red fruits are present throughout the tasting, always clean and refreshing. Tannins are smooth and elegant, finishing like velvet

WINEMAKING DETAILS

Crusted Port results from the blending of young Ports with similarities to Vintage Port. Instead of using a single vintage Port, as we do for the Vintage style, our Crusted aggregates two different Vintage Ports: 50% 2013 and 50% 2014; It was bottled in 2016 and matured for three years in our cellar. Only after this period it can be released.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered.

Winemaker: Cláudia Quevedo

