

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. – 4,24(g/l) pH – 3,64

RS – 94(g/L)

BOTTLE SHELF AFTER OPENING

Up to 2 months

TRY WITH

Chocolate, blue cheeses

TASTING NOTES

Colour: Intense and saturated tones of bright ruby red, hints of purple.

Flavour: Expressive, intense and pure aromas of wild berries, black currant blossoms, a touch of earthiness and cinnamon completes the profile.

On the palate this young LBV is packed with dark fruits, tightly knits tannins of high quality, great balance between the flesh, the acidity and the structure leading to a long and aromatic finish full of fruit and spices.

WINEMAKING DETAILS

This single harvest Port was bottled in 2019 and is now ready for drinking. You can also wait 10-15 years to get more complexity from aging in the bottle

The wet Winter and Spring, followed by some moister during flowering, brought the freshness necessary to make this balanced and elegant Port. The rain during September created some challenges for the winemaking. 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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