

VINEYARDS

Quinta Vale D'Agodinho and Quinta da Trovisca

GRAPES / VARIETIES

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

OTHERS

Alc. – 19,5% Total Ac. – 4,66(g/l) pH – 3,75

RS – 77(g/L)

BOTTLE SHELF AFTER OPENING

Up to 2 days

TRY WITH

Chocolate, blue cheeses

TASTING NOTES

Colour: Deep red colour.

Aroma: Nose of cherries and red liquorice. Fresh and intense.

On the palate: Concentrated fruit on the palate, with ripe black cherries and tannins which grip firmly. The tannins are huge on the mid-palate. The acidity shows up on the aftertaste, but then the tannins settle in once again to support the long aniseed finish which ends with a fabulous green bell pepper twist.

WINEMAKING DETAILS

2017 was a dry and warm year with the vine cycle starting early and resulting in a historical early harvest. On the first week of September we were already picking the grapes to make this Vintage Port. The grapes came from Quinta Vale d'Agodinho, located on the river banks, a 35 year old field blend vineyard and from Quinta da Trovisca, located at an altitude from 498 meters up to 550.

Fermented in stainless steel tanks for 5 days, with maceration occurring at up to 28°C. 100% destemmed grapes. This Vintage Port was not matured in cask, tonel or balseiro. Not filtered

Winemaker: Cláudia Quevedo

PRESS COMMENTS

"Enticingly aromatic, this has good concentration and a long finish, with fairly significant tannins up front. With aeration, this became even more aromatic. It thinned a bit, but the flavors became far more vivid, and the wine seemed far fresher at that point. The lifted fruit was simply delicious. The tannins moderated a bit, but it was still very vigorous. Overall, this is lovely, elegant, balanced and very tasty. You can approach it somewhat young, but it has the structure to age reasonably well."

91-93 Points. From: Mark Squires, "Wine Advocate", July 2019

