

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. – 3,70(g/l) pH – 3,61

RS – 85(g/L)

BOTTLE SHELF AFTER OPENING

Up to 2 months

TRY WITH

Chocolate, blue cheeses

TASTING NOTES

Color: Intense purple color, almost opaque.

Flavor: Beautifully pure and intense aromas of black cherries, black currants. After a few minutes, it opens up to include floral and spicy notes, fresh and balanced.

On the palate it starts with rich and bold fruit presence, the mid palate tightens up with firm and tightly knitted tannins of great quality.

The finish reveals its aromatic complexity with many layers of flavors from dark berries, spices, lingering on licorice and chocolate notes.

WINEMAKING DETAILS

This single harvest Port was bottled in 2020 and is now ready for drinking. You can also wait 10-15 years to get more complexity from aging in the bottle

The year 2015 was very atypical; there was a very cold and dry winter followed by an abnormally hot and dry spring and summer. Maturation was very slow, which forced us to wait a certain time before determining a sure date for this harvest.

The rain in the middle of September was helpful in completing the perfect grape maturation.

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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