

PORT WINES

VINTAGE 2018

TASTING NOTES

Color: dark red with hints of purple.

Aromas: it has a rich nose of ripe fruits like blueberry, cherry, plum, a touch of cacao, and wild flowers

On the palate: it is full, intense and persistent, presenting fine and round tannins. Long finish with chocolate notes.

WINEMAKING DETAILS

2018 was characterized by a very atypical weather pattern, but in the end it worked out to bring into the grapes the key elements for the declaration of a great Vintage Port.

Winter was warmer than usual, leading to an early bud break. Then towards the end of Spring, we received tremendous amount of rain during the flowering season, reducing the yields as some flowers were washed away. That water turned out to be essential to replenish the water table and bring freshness to this Port. The low yielding bunch of fruits only needed a nice summer to concentrate the flavours. At the beginning of August, we received an incredible heat wave that stressed the vines and forced the berries to create thick skins. We ended up harvesting a small quantity of highly perfumed, thick skin and healthy grapes to be able to produce this Vintage Port. The grapes were harvested in the second half of September and early October.

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 stainless steel. Not filtered

Winemaker: Cláudia Quevedo

VINEYARDS

Quinta Vale d'Agodinho, Trovisca

GRAPES / VARIETIES

Tinta Roriz (30%), Touriga Nacional (30%), Touriga Franca (20%), Sousao (20%).

OTHERS

Alc. – 19,3% Total Ac. – 5,0(g/l) pH – 3,67 RS – 75(g/l)

BOTTLE SHELF AFTER OPENING

Up to 1 week, keep fresh

TRY WITH

Chocolate, blue cheeses

OUR WINES

