

COLHEITA

2002 was a difficult year. Definitely the biggest challenge of the decade. Since no grapes were used to produce Vintage Port, our best selection was used to make this Colheita. With 20 years of aging in our cellar, this is probably the most elegant and complex Colheita produced so far.



2002

TASTING NOTES

COLOUR

Light brick

AROMA

Very complex and intense notes of spices, caramel, dried fruits.

PALATE

Powerful entry with a rich profusion of dried fruits, mid palate filled with candied fruits. Spices on the lingering finish put together this layered, complex and elegant Port.

PRESS COMMENTS & ACCOLADES

THE WINE ADVOCATE

90/100

Reviewed by Mark Squires

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (40%), Tinta Barroca (32%), Tinta Roriz (16%), Touriga Nacional (10%), Tinto Cão (2%)

SPECIFICATIONS

Alcohol - 19,73% Total Acidity - 4,71 (g/l)
pH - 3,53 Residual Sugar - 110 (g/l)
Contains sulfites

WINEMAKING DETAILS

Viticulture:

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Fermentation:

Fermented on the native yeasts in stainless steel tanks.

Aging:

Remained for two years aging in the stainless steel tanks. Once most of the natural decantation was finished, this Port was moved to seasoned oak balseiro and casks to age for 18 years until bottling in 2022. Unfiltered.

Winemaker:

Oscar Quevedo Sr.

FOOD PAIRING

Foie gras, crème brûlée