

VINTAGE PORT

A very limited quantity was produced with our best grapes of the 2016 harvest. Bottled 2 years after the harvest, the Vintage Port will keep developing inside the bottle and your patience will be rewarded after a few decades.



2016

TASTING NOTES

COLOUR

Dark ruby with some violet nuances

AROMA

Lush plum, primary grape and blueberry combined with a notes of spices. Fresh and intense.

PALATE

Dense and powerful fruit, well balanced and voluminous with very rich tannins. It is robust and compact with leaves no questions about the very long aging potential.

PRESS COMMENTS & ACCOLADES

VINTAGE 2016

93/100

Wine Enthusiast

TECHNICAL INFORMATION

GRAPE VARIETIES

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

SPECIFICATIONS

Alcohol – 19,5% Total Acidity – 4,40(g/l) pH – 3,79 Residual Sugar – 84(g/L)

WINEMAKING DETAILS

Viticulture:

2016 was another atypical year. The winter was warmer, January and February wetter. The spring months were cooler than normal but also extremely rainy. Then came a hot dry summer and a dry harvest period which began mid-late September, after a welcome light rainfall that gave the grapes that last bit of freshness before harvest.

Fermentation:

Fermented in stainless steel tanks for 5 days, with maceration occurring at up to 28°C. 100% destemmed grapes. Unfiltered.

Winemaker:

Cláudia Quevedo

FOOD PAIRING

Chocolate, blue cheese

