



PORT WINE | PORTUGAL

SPECIAL RESERVE

VELVETY. SPICY . BALANCED



VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.

THE WINE

A very fine wine, made by blending wines of different harvests and ages.

Calem Special Reserve Tawny is a meticulous blend of different wines, each aged at least 7 years in oak casks.

TASTING NOTES

Golden-brown in colour, it reveals soft and balanced aromas of dried fruit, spice and a hint of wood. Full-bodied and velvety, it shows great structure and a long finish.

SERVING SUGGESTIONS

Perfect if chilled - a wonderful aperitif. The richness of its aromas and flavours are ideal for any type of dessert. We especially recommend it with a vol-au-vent with pears and raspberries, a pumpkin spiced pudding or a coconut chiffon cake with dulce de leche.

AWARDS AND DISTINCTIONS

Vinalies Internationales, Gold (2018)



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position.

Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 14 and 16°C.

VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz

TECHNICAL DETAILS

Alcohol Content 19,5%vol

pH 3,69

Total Acidity 3,80 g/dm³ **Reducing**

Sugars 105,00 g/dm³

WINEMAKER

Carlos Alves