



PORT WINE | PORTUGAL

VINTAGE 2018

ROBUST . VIGOROUS . INTENSE



THE YEAR

2018 was a particularly challenging year, with adverse weather conditions resulting in a lower yield, albeit of excellent quality. With a lower quantity of grapes coming into the winery, we were able to closely monitor the fermentation of the first musts. This exceptional wine, perfectly representing the profile of the Cálem house, is the result of the excellence of that raw material. In general, the 2018 Vintage ports stand out for their freshness, elegance and excellent balance between sweetness and acidity.

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 vats (lagares) 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

Vintage Ports are exceptional quality wines of unique character and style, made from one single harvest and bottled between 2 and 3 years after the harvest. Deep-red in colour, complex, full-bodied and with remarkable ageing potential.

TASTING NOTES

Concentrated and with a deep purple colour, this Vintage stands out for its aromas of intense ripe black fruit, entwined with pleasant notes of spice and cocoa. Vigorous, intense and with firm tannins, this is a full-bodied, voluminous wine, with an assertive acidity which denotes a unique structure and great ageing potential.

SERVING SUGGESTIONS

The explosion of the fruit and the singularity of the style are a perfect match for desserts rich in chocolate, such as chocolate fondants with a redcurrant syrup, or a dark chocolate mousse. Blue or soft cheese (such as Serra da Estrela) are equally perfect.

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. This wine can be stored in bottle indefinitely, without any damage in its quality or character. Once open, it should be decanted and drunk within 2 to 3 days. Best served at a temperature between 16 and 18°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

T. Nacional (15), T. Franca (45%), T. Roriz (30%) Sousão (10%), sub-region of "Douro Superior"

TECHNICAL DETAILS

Alcohol Content 20 %vol

pH 3,51

Total Acidity 5,4 g/dm³

Reducing Sugars 115 g/dm³

WINEMAKER

Carlos Alves

