



VINHO DO PORTO | PORTUGAL

VINTAGE 2019

ROBUST . FULL-BODIED . VIBRANT



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.

THE YEAR

The 2019 Vintage is the result of a harvest year with a wide maturation period, during which meticulous attention was paid to each plot in the vineyard and to the ripening of the berries as this was key to obtaining the best grapes and as a consequence the best wines.

This harvest offered us healthy grapes, with good balanced maturation between sugars and acidity, which in turn resulted in extraordinarily fresh wines, with great aromas and intense colour.

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

Deep purple in colour, the nose stands out for its notes of black fruit combined with wood, dark chocolate, pepper and hints of resin. Robust and intense, with remarkable firm tannins which convey longevity and a voluminous, irreverent style.

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.



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 (30%), Touriga Franca (30%), Tinta Roriz (30%) and Sousão (10%)

TECHNICAL DETAILS

Alcohol Content 20%vol

pH 3,35

Total Acidity 6 g/dm³

Reducing Sugars 107 g/dm³

WINEMAKER

Carlos Alves

