



PORT WINE | PORTUGAL

VINTAGE 2016

POWERFUL . INTENSE . DARING



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 wine-growing year was marked by a rainy and warm winter. The months of November and December 2015 were dry, whereas January and February saw heavy rain. However, it is worth mentioning that the average temperatures recorded in December and January 2015 were far above the average of the last 30 years. The varieties Touriga Franca and Touriga Nacional showed excellent results, producing wines extremely rich in aromas and flavours, intense in colour and with refined tannins (typical of exceptional harvest years).

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

Purple colour. Subtle on the nose, with notes of very ripe black fruit, dark chocolate and spice. With a powerful and intense structure, it shows a balance between acidity and sweetness that confers creaminess and sophistication. A long finish, with lingering fruit.

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.

AWARDS AND DISTINCTIONS

Wine Spectator, James Molesworth, 93 pts (2019)
Wine Enthusiast, Roger Voss, 91 pts (2018)
James Suckling, 91 pts (2018)
Robert Parker, Wine Advocate, Mark Squires, 90 pts (2018)
Purple Pages, 18 pts (2017)



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

TECHNICAL DETAILS

Alcohol Content 20 %vol
pH 3,57
Total Acidity 5,61 g/dm³
Reducing Sugars 96 g/dm³

WINEMAKER

Carlos Alves