



PORT WINE | PORTUGAL

TAWNY 40 YEARS

DENSE . UNCTUOUS . ENDURING



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.

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. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

THE WINE

Cálem 40 Year Old Tawny is a wine that reflects the art of the blending: a meticulous combination of wines aged in oak barrels, with a final average age of 40 years.

TASTING NOTES

An appealing golden-greenish colour. Powerful nose, of great complexity, with exploding aromas of dried fruit and abundant notes of spice perfectly wrapped in hints of honey.

In the mouth, it is dense, unctuous and velvety, yet the freshness it reveals is outstanding. Beautifully aged in wood, this is a splendid wine, of exquisite quality, lingering on to a delicious finish.

SERVING SUGGESTIONS

Served slightly chilled, it is the ideal choice for starters such as strong cheeses and pâté. Its velvety texture and unique aromas go remarkably well with main dishes that include dried fruit. Irresistible with a starter of foie-gras with aubergine and walnuts, strong cheeses or a milk chocolate mousse. Or simply with a cigar.

AWARDS AND DISTINCTIONS

Wine Enthusiast, 92 pts (2007)



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, Tinta Roriz, Touriga Franca, Tinta Barroca

TECHNICAL DETAILS

Alcohol Content 20%vol

pH 3,5

Total Acidity 5,66 g/dm³

Reducing Sugars 143,00 g/dm³

WINEMAKER

Carlos Alves