



Cálem Vintage Porto 2009

Port Wine | Portugal



Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

Soil

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

Height

Up to 600 meters.

Grape Varieties

Traditional grapes from Douro, mainly Touriga Nacional, Tinta Roriz and Touriga Franca.



Vinification

Hand-harvest at their finest, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and pellicle aromas, complemented by permanent pumping during fermentation. This process takes place in vats at a temperature between 28-30°C, until reaching the desired Baumé. At this phase grape brandy is added (benefit), originating a fortified wine. A wine of an exceptional quality, from a single harvest, being bottled between the second and third year after the harvest. Originally deep-red coloured, complex, full-bodied and with a remarkable ageing potential.



Tasting Notes

Deep purple black with a narrow magenta rim. Intense nose with potent complex fruitiness which is the hallmark of the Cálem profile. The fruit is rich and luscious, a harmonious blend of blackcurrant, raspberry, cherry and plum. Full bodied on the palate with tightly knit, chewy tannins which provide both volume and structure. The succulent jammy fruit flavours seem to last forever. A big, opulent wine in the Cálem tradition with the background and depth of flavour to ensure a long life in bottle.



Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 2 to 3 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. The explosion of fruit and the singularity of the style justify the extraordinary marriage with rich chocolate desserts, like chocolate fondants with redcurrant sauce or black chocolate mousse. Blue or hard cheeses, "Serra da Estrela" type, are also an excellent combination. The exceptional quality of this wine makes it unique and worthy of being enjoyed alone or with a pleasant cigar. Serve at a temperature between 12 and 14 °C.



Technical Details

Alcohol	20,0 %vol
pH	3,77
Total Acidity	4,65 g/dm ³
Reducing Sugars	115,70 g/dm ³



Winemaker

Pedro Sá

