



PORT WINE | PORTUGAL

## VINTAGE 1985

VIGOROUS . STRUCTURED . DENSE



*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

In the year 1985 almost all producers declared production. Excellent weather. Cold start to winter, but warm February and March. Some rain in spring and normal temperatures until summer. A very hot June, followed by a normal summer. Harvest under perfect conditions.

### 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

Red colour with brownish hues. On the nose the aromas of candied cherry and jam prevail. In the mouth it reveals notes of chocolate, cocoa and well-defined tannins. A well-structured wine that is showing good ageing. A remarkably persistent finish.

### 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

Robert Parker, Wine Advocate, Mark Squires, 93 pts (2016)  
Purple Pages, 18 pts (2018)



### 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

### TECHNICAL DETAILS

**Alcohol Content** 20 %vol  
**pH** 3,55  
**Total Acidity** 5,07 g/dm<sup>3</sup>  
**Reducing Sugars** 155,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

