



PORT WINE | PORTUGAL

## VINTAGE 2012

FULL-BODIED . STRUCTURED . EXPRESSIVE



*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 year 2012 was one of the driest of the last 40 years in the Douro. Despite the unusual conditions, the results were extraordinary.

### 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

With a deep purple colour, it reveals an intense nose of wild berries and hints of cocoa. On the mouth, it is strong and full-bodied with expressive tannins, and extraordinary freshness in its acidity. An impeccable structure that promises long years of ageing in bottle.

### 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, 91 pts (2015)  
Wine & Spirits, 90 pts (2015)



### 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, Touriga Franca, Tinta Roriz, Sousão

### TECHNICAL DETAILS

**Alcohol Content** 20%vol

**pH** 3,28

**Total Acidity** 5,95 g/dm<sup>3</sup>

**Reducing Sugars** 88,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves