



PORT WINE | PORTUGAL

VINTAGE 2015

INTENSE . ELEGANT . LUSCIOUS



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 vine-growing year was excellent in terms of the grape's health. However, due to the dry weather, the vines suffered from water recess prematurely, which caused the growth of small bunches of grapes. Cool nights in August helped the vines to retain some water. The wines produced this year show good concentration of colour, tannins and pronounced acidity.

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

Dark red in colour and slightly closed on the nose, this wine nevertheless displays aromas of very ripe black fruit and hints of spice and cocoa. In the mouth it is robust and intense, with elegant and well established tannins that linger, and a good balance between acidity and sweetness; it ends with jammy fruit flavours, which make this vintage easy and sweet. A long and intense 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, 90 - 92 pts (2017)
Purple Pages, 17+ 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%)

TECHNICAL DETAILS

Alcohol Content 20%vol

pH 3,66

Total Acidity 5,06 g/dm³

Reducing Sugars 94 g/dm³

WINEMAKER

Carlos Alves

