

## VINTAGE 2017 ORGANIC PORT

The 2017 harvest was a great success for Port wine in the Douro valley. This Vintage is the outcome of an exceptional work. Only a strict selection of exceptional quality from our harvest will be included in the production of this Port wine so ensure it will age for many decades.



### TASTING NOTES

#### COLOUR

Intense dark purple

#### AROMA

Intense floral notes with fresh blackberries, black currant and blueberries.

#### PALATE

Rich and intense, great concentration, bold tannins wrapped with seductive black fruit flesh, elegant and floral finish. A real pleasure to drink young but with great aging potential.

#### FOOD PAIRING SUGGESTIONS

Dark chocolat, Blueberry pie, Black pepper steak, Strong cheeses

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Tinta Roriz (30%), Touriga Nacional (30%), Touriga Franca (30%), Sousão (10%)

#### SPECIFICATIONS

Alcohol – 19,5%  
Total Acidity – 3,94 (g/l)  
pH – 3,71

#### WINEMAKING DETAILS

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

The fermentation occurs with partly destemmed grapes with temperatures not higher than 27°C. This wine is bottled unfiltered to preserve all its concentration. Decant when drunk young to aerate the wine. After a decade in the bottle, it will start naturally developing sediments.

Winemaker: Cláudia Quevedo