



QUINTA DA CÔRTE

QUINTA DA CÔRTE COLHEITA 2014 PORT WINE

Category: Vinho do Porto Tawny (single harvest).

Soil: Schist.

Climate: Mediterranean – very little annual rainfall, hot and dry summer.

Grape Varieties: a mixture of Portuguese grape varieties from old vineyards plots of Quinta da Côrte.

Harvest year: 2014.

Harvest date: October 4th, 2014.

Vintage Weather data: Slow maturation due to a hot and dry Spring and summer.

Vinification: In granit stone “lagares” with foot treading. Maturation in large wodden casks (Tonéis)

Bottling: June 29th, 2022.

Analytical data:

Alcohol content – 19,5 %vol.

pH – 3,68.

Total acidity – 4,6 g/l (tartaric acid).

Service temperature: 12 to 15 °C.

Number of bottles: 1 501 bottles 75 cl

Conservation: In good conditions, 10 to 20 years.

Tasting notes: Tawny colour. Notes of dry fruits such as almonds and hazelnuts, roasting notes. Complex in the mouth, good acidity and structure, long and elegant.

Food pairing: Chocolate or egg desserts, buttery cheeses, almonds and chestnuts.

Comments:

