



QUINTA DA CÔRTE

PORTO LATE BOTTLED VINTAGE 2014

Soil: Schist

Climate: Mediterranean – very low annual rainfall, hot, dry summers.

Varieties: A mix of old vines (average age more than 70 years), including Touriga Nacional, Touriga Franca, Tinta Amarela, Rufete and Tinto Cão.

Vintage: 2014. Bottled in 2018. A good year, full of freshness and fruit.

Vinification: Traditional, in granite vats (lagares), where the grapes are pressed by treading in order to extract the component elements of the grapes with great precision.

Aging: In barrels of 6050 litres.

Tasting: A deep ruby red in colour, this LBV immediately reveals aromas of fresh black fruits such as blackberry and blackcurrant, followed by cherries, and displays a fine maturity. The palate develops complex flavours, amongst which cocoa and mint stand out. Meaty, very well balanced and with great length, it builds on a finely formed structure with elegance and superb volume. The full, fruity finish, lightly mentholated, adds great coherence to the whole.

Pairing: Ready for drinking now, and goes wonderfully well with 'Tomme' sheep's milk cheese and all kinds of dark chocolate or red fruit desserts.

Serving temperature: 14°C.

Analytical data: Alcohol content 19.5% by volume; Degrees Baumé 3.8°; pH 3.51; Total acidity 3.70 g/l H₂SO₄.

Keeping: Already a delight to drink, it will become even more complex with time, and will keep for 20 years in the cellar.

Quantity produced: 6000 bottles.

