



QUINTA DA CÔRTE

PORT WINE LBV 2016

Category : Port Wine LBV (Late Bottled Vintage). From a single vintage - 2016.

Type of soil : schist

Climate : Mediterranean - very low annual rainfall, hot, dry summers

Varieties : A mix of varieties from plants of old vines (over 90 years old) of Quinta da Côrte

Growing year : 2016

Date of harvesting : 4th october

Climate profile for the vintage : Ripening was slow and later due to a spring and summer very hot and dry.

Vinification : In presses with punching of the cap. Matured in wooden barrels.

Ageing : As the name suggests, is bottled later than the Vintages Ports, remaining in large wood and very old vats for four years till bottling.

Bottling day : 7 september 2020

Analytical data : 19,5 % vol alc.
pH – 3,6
Bé – 3,6
AT – 4,70 g/l (Tartaric acid).

Serving temperature : 12 - 15°C

Production : 15 200 bils 75 cl

Tasting notes : Deep ruby colour. Fresh,fruity and chocolate aromas with subtle notes of liquorice and spice. Full-bodied, with firm but well integrated tannins. Shows great balance and finesse. Can be enjoyed young. Perfect with chocolate deserts, smooth cheeses, almonds, chestnuts.

Keeping : In good conditions, more than 20 years.

Winemaker : Gsanova Marta

Comments :

