



QUINTA DA CÔRTE

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LBV 2018

PORT WINE

Category: Late Bottled Vintage Port.

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: 2018.

Harvest date: October 3rd, 2018.

Vintage Weather data: The spring and early summer months were very rainy and cold, which conditioned the development of the vine and delayed the vegetative cycle. However, the months of August and September were hot and dry, which meant that the harvest date was not delayed compared to previous years.

Vinification: In granit stone “lagares” with foot treading.

Maturation in large wodden casks (Tonéis).

Bottling: June 30th, 2020.

Analytical data:

Alcohol content – 19,5 %vol.

pH – 3,77.

Total acidity – 4,8 g/l (tartaric acid).

Service temperature: 12 to 15 °C.

Number of bottles: 6 297 bottles.

Conservation: In good conditions, 10 to 20 years.

Tasting notes: Ink colour. Fresh, fruity with aromas of chocolate and subtle notes of licorice and spices. Full-bodied, with firm and well-integrated tannins.

Shows great balance and elegance. It can be enjoyed young.

Food pairing: Chocolate desserts, buttery cheeses, almonds, chestnuts.

Comments:

