



COLHEITA 2000



ABOUT

This Colheita was made with grapes of our vineyard, Quinta da Trovisca and it is aged in oak barrels for 13 years.

TASTING NOTES

Colour: medium brown with hints of orange.

Flavour: ripe blueberry, cinnamon, and grape lifesaver. with a backdrop of spice, with some influence from the oak.

On the palate shows a plum and Kirsch taste initially, with a chocolaty note and hints of walnut on the aftertaste.

ELABORATION

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27 °F degrees. Not filtered. Bottled in July 2014.

VARIETALS

Touriga Nacional (15%), Touriga Franca (35%), Tinta Roriz (20%), Tinto Cão (8%), Tinta Barroca (10%), Others (12%).

PAIRING SUGGESTIONS

Hard cheese, almonds, hazelnuts, walnut, coconut, dried figs.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,62 (g/l. tartaric acid)

pH 3,24