



— QUINTA DA —
TROVISCA

PRODUCT DESCRIPTION



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TAWNY PORT



ABOUT

Aged for 4 years in French oak barrels and balseiros in which it received a slow and controlled oxidation that is typical for tawnies. Due to its balance of youth and oak ageing it is a versatile wine, delighting a wide range of tasters.

TASTING NOTES

Color: dark amber

Flavor: sweet flavors such as jam and plum. Certain hints of hazelnut and dried fruit, for example figs.

On the palate it reveals a nice balance between acidity and sweetness, well integrated with wood and with a nice lingering finish.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 25 °C degrees. Soft filtration.

VARIETALS

Touriga Franca (25%), Tinta Roriz (25%), Tinta Barroca (20%), Touriga Nacional (5%), Tinto Cão (5%), Others (20%).

PAIRING SUGGESTIONS

Egg custard, Pineapple, Tiramisú.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,15(g/l. tartaric acid)

pH 3,28



RUBY PORT



ABOUT

After ageing 3 years in stainless steel vats, we picked the smoothest Ports made from our vineyard Quinta da Trovisca located at 550 meter above the sea level to craft a fresh, versatile and nice Port, young in spirit thanks to its age and fruitiness.

TASTING NOTES

Color: ruby

Flavor: red fruit such as strawberry, raspberry and redcurrant.

In the mouth it is smooth and fresh, with round tannins and fruity nuances evocative of strawberry and blackberry.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 25 °C degrees. Soft filtration.

VARIETALS

Touriga Franca (35%), Tinta Roriz (35%), Touriga Nacional (10%), Others (20%).

PAIRING SUGGESTIONS

Apple tart, Dates with bacon, Chocolate mousse.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 3,80(g/l. tartaric acid)

pH 3,62



WHITE PORT



ABOUT

After ageing for 3 years in stainless steel vats, isolated from any oxygen source in order to avoid changes in its color, we bottled Trovisca White, sweet and aromatic, a Port to drink chilled or on the rocks.

TASTING NOTES

Color: light straw

Sweet flavor that is similar to honey and jelly. White fruit nuances that resemble pear or apple jam.

On the mouth it has a fruity intensity, with a great balance between acidity and sweetness. Full and structured finish.

Try Trovisca White with $\frac{3}{4}$ of tonic and $\frac{1}{4}$ port, ice and fresh mint.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 22 °C degrees. Soft filtration.

VARIETALS

Gouveio (20%), Malvasia Fina (18%), Moscatel Galego (15%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Códrega (10%), Others (2%).

PAIRING SUGGESTIONS

Baked peach, Cured ham with melon, Braised pineapple, Seafood canapé.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 3,49(g/l. tartaric acid)

pH 3,43



ROSÉ PORT



ABOUT

Trovisca Rosé is a young and cosmopolitan Port, with a refreshing and smooth taste. Differentiating from the traditional Port Wine by its mildness and easiness of taste, it is a great drink for an afternoon spent with friends.

TASTING NOTES

Color: delicate raspberry color

Flavor: tropical notes combined with a mild flavor of raspberry and strawberry.

On the palate is fresh with delicious ripe strawberry and raspberry fruit flavours, and nuances of tropical fruits.

ELABORATION

Light colour extraction through a limited contact with the skin; it fermented at a cold temperature for 10 days.

VARIETALS

Touriga Nacional (20%), Touriga Franca (40%), Tinta Roriz (40%)

PAIRING SUGGESTIONS

Almonds, Chestnuts, Chips, Olives.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,41 (g/l. tartaric acid)

pH 3,34



LBV 2012 PORT

Late Bottled Vintage



ABOUT

This single harvest Port was bottled in July 2015 and is now ready for drinking. However, should it be stored in good conditions and it will age in the bottle for many years. The dark ruby color shown in the first years will become lighter and changing to pomegranate color after few decades.

TASTING NOTES

Colour: dark, bright ruby red with hints of purple.

Flavour: vibrant youthful aromas on the nose, such as cherries and plums, with a peppery touch which adds extra complexity.

On the palate it's intense with lots of dark fruit, spices balanced by well structured tannins, leading to a long and firm finish.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 27 °C degrees. Soft filtration.

VARIETALS

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%), Tinto Cão (5%), Tinta Barroca (5%), Others (20%).

PAIRING SUGGESTIONS

Braised plums, quince jelly with cheese, beef tartar, mild goats cheese.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,27(g/l. tartaric acid)

pH 3,61



10 YEAR OLD



ABOUT

After ageing for 10 years in oak casks, we selected a blend of Ports with different characteristics in order to make this rich and complex Tawny Port. This way, we created a smooth and very balanced Port.

TASTING NOTES

Color: light brown, with brick hints.

Flavor: notes nuts combined with dried fruits such as plums and figs.

On the palate it's soft and approachable with dark raisins along with some sweet caramel and toffee.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 27 °C degrees. Smooth filtration to avoid major sediment.

VARIETALS

Indeterminate.

PAIRING SUGGESTIONS

Almonds, walnuts, hazelnut, coconut, dried figs.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,22(g/l. tartaric acid)

pH 3,43



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



20 YEAR OLD



ABOUT

After many years aging in our cellar, we want to present you our blend of 20 Year Old Tawny. We use five components from different harvests in the final blend. I hope you enjoy this Port as much as we enjoyed making the final blend.

TASTING NOTES

Color: light brown with amber hints

Flavor: notes of almonds and caramelized walnuts and an undertone of coconut.

On the palate is soft and approachable with dark raisins along with some sweet caramel and toffee.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 26 °C degrees. No filtration.

VARIETALS

Indeterminate.

PAIRING SUGGESTIONS

Almonds, walnuts, hazelnut, coconut, dried figs.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,09(g/l. tartaric acid)

pH 3,50