

VINTAGE 2019 ORGANIC PORT

In 2019, our Touriga Franca parcels really outshine. This easily explains the elegance of this Vintage Port. It was blended with the best grapes from our organic vineyards of Quinta da Trovisca to provide its backbone. A wine of amazing concentration, yet so elegant, a true challenge to achieve this masterpiece.



TASTING NOTES

COLOUR

Deep, fully saturated Ruby

AROMA

This wine boasts a large and complex bouquet, featuring a captivating blend of intense notes of black currant, dark chocolate, esteva, and exotic wood. As the wine develops, fresh and delicate floral notes also begin to emerge, adding a new layer of complexity to the aroma.

PALATE

The wine's entry is bold and rich, packed with the intense flavors of black fruits and cherry notes. As the wine progresses to the mid palate, it reveals an impressive depth and intensity, with tightly knit tannins that are firm but not overly aggressive. The finish lingers on the palate, with delicious notes of dark chocolate and minty undertones, making way for a spicy and warming sensation that is typical of high-quality Vintage Port.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (40%),
Touriga Nacional (35%),
Tinta Roriz (10%), Sousão
(15%)

SPECIFICATIONS

Alcohol – 19,10%
Total Acidity – 4,3 (g/l)
pH – 3,61
Residual Sugar - 86 (g/l)

WINEMAKING DETAILS

Fermentation: in stainless steel vats with mechanical tread, with temperature control.

Viticulture: Another year with early budbreak promising an early harvest. Fortunately, higher than average rainfall during the spring and cooler month of June slowed things down. Harvest started in September under perfect condition. Our Organic vineyards produced high quality and concentrated Ports, this is the first year we are including it in our Vintage Port
Fermentation:

Winemaker: Claudia Quevedo