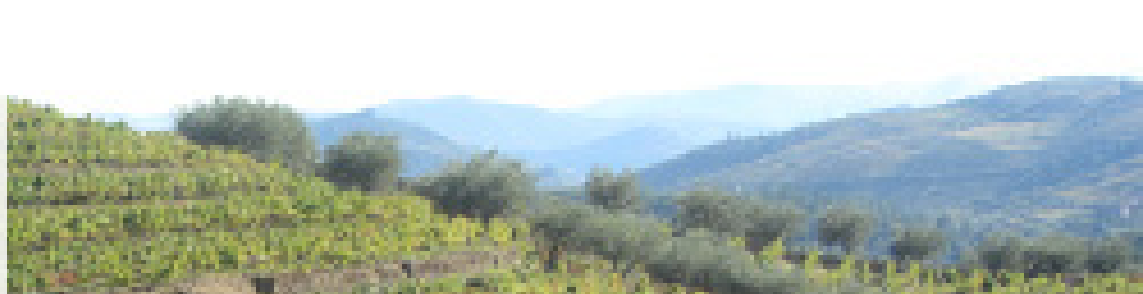




QUINTA DO ESTANHO

Since 1757



PORT WINE VINTAGE

2006

DESIGNATION OF ORIGIN

- DO Porto

GRAPES VARIETIES

- Traditional Douro varieties

OENOLOGISTS

- Anselmo Mendes/ Sandra Sousa

VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

2006 VINTAGE

The agricultural year saw a fairly dry period accompanied by a relatively hot summer; some showers in mid-August and high temperatures followed by high, out of season temperatures at the beginning of September triggered the early maturing of the vines.

VINIFICATION

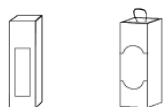
Fresh grapes and at their ideal ripeness are picked by hand into 20 kg boxes. Following the removal of the stalk and smooth crushing, the grapes were placed in a stainless steel cube for 5 days of pellicular maceration, fermenting for five days, with three daily delestage processes before continuing to macerate following fortification for a further three days. This resulted in an excellent wine extract. Then aged in old French balseiros (vats). The blending took place in May 2009.

WINE TASTING UPDATED IN JUNE 2017

Oenologist Luís Leocádio



AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Robust and lively in colour, taking on brick-like tones. With an exuberant aroma, this displays the strong character of mature red fruits and already with a richly complex evolution. To the mouth, the wine reveals its vivacity with its tannins tamed.

SERVICE AND HARMONIZATION

Goes particularly well with cheeses such as Serra, Stilton, Gorgonzola and other fatty examples. Ideal to accompany sweet deserts and rich in fruit preserve flavours. Decant and serve at 17° - 18°C.