



QUINTA DO ESTANHO

Since 1757



PORT WINE RESERVE PORT

LOCATION - Vale do Rio Pinhão; Cheires - Alijó

OENOLOGISTS - Luís Leocádio

VINEYARDS

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

GRAPE VARIETIES

Traditional to the Douro, where Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão predominate.

VINIFICATION

Fermentation in granite tanks and trodden by foot. Blend of various wines aged in French oak casks for a minimum of seven years.

NUTRITIONAL INFORMATION

INGREDIENTS

Grapes, preservative and antioxidant (sulphites), stabilising agents (metatartaric acid).

NUTRITIONAL DECLARATION	per 100 ml
Energy	645 Kj / 154 Cal.
Alcohol Content	19,9 % (19,5% on the label)
Total Sugars	100 g
Total Acidity	65 g
Ph	3,45 g
Carbohydrates	11 g

Store in a cool, dry place. Avoid exposure to sunlight

CHARACTERISTICS

TASTING NOTES

Orangey red in colour. Fresh notes of cherry and blackberry, dried fruits and balsam. To the mouth, this reveals a balance between freshness and ageing with a very harmonious balance.

SERVICE AND HARMONIZATION

Melon with smoked ham, cheeses, dried or red fruit desserts, dark chocolate 16°-18°C.

AWARDS AND PRIZES

Silver Medal

VII ACIC Wine Competition 2005- PORTUGAL

AVAILABLE PACKAGES

