



QUINTA DO ESTANHO

Since 1757



PORT WINE LBV

2013

DESIGNATION OF ORIGIN

- DO Porto

GRAPE VARIETIES

- Traditional Douro varieties

OENOLOGISTS

- Luís Leocádio

VINEYARD

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.

2013 VINTAGE

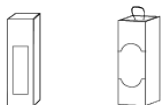
The winter was dry followed by a cold, wet spring. The summer saw mild temperatures with the exception of August. The harvest began two weeks late due to late flowering of the vines. The resulting red wines were concentrated, with high acidity and mature tannins and with marked aromatic expression.

VINIFICATION

Fresh grapes at their ideal ripeness are picked by hand into 20 kg boxes. After destemming and gentle crushing, the grapes were placed in stainless steel tanks where they were fermented for 5 days with three delestages a day, undergoing post-fortification maceration for a further three days, producing a highly extracted wine. Aged in old French oak balseiros (vats). Blending was done in March 2017.



AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Dark red, dense, opaque colour. Notes of ripe red fruit (blackcurrant) and balsamic and menthol notes. An elegant, vinous wine with silky tannins, balanced with ripe fruit and a balsamic touch. Long, fresh, delicious finish.

SERVICE AND HARMONIZATION

Drink with chocolate desserts, intensely flavoured ice creams, *Queijo da Serra* or other fatty cheeses. Serve at 15° - 17°C.