



QUINTA DO
ESTANHO

Since 1757



PORT WINE VINTAGE

1991

DESIGNATION OF ORIGIN

— DO Porto

GRAPE VARIETIES

— Traditional Douro varieties

OENOLOGIST

— Carlos Soeiro

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.

1991 VINTAGE YEAR

An excellent vintage! Hot and dry summer with only light rain at the beginning of September. Harvesting in ideal conditions.

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). Blending was done in March 1993.

WINE TASTING UPDATED IN JUNE 2017

Oenologist Luís Leocádio

CHARACTERISTICS

TASTING NOTES

Deep in colour with golden nuances. Grand aromatic intensity with aromas of mature fruit, floral violet, resin and varnish. Finishing with a great persistence and elegance.

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.

AWARDS AND PRIZES

Gold Medal

14° International Vins de Montagne Competition - Cervim - ITALY

Silver Medal

Brussels World Competition 1999 - BELGIUM

8° International Vins de Montagne Competition - Cervim - ITALY

I ACIC Wine Competition - PORTUGAL

Bronze Medal

Wine Masters Challenge 1999 - PORTUGAL

AVAILABLE PACKAGES

