





PORT WINE VINTAGE

1998

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.

1998 VINTAGE

Normal and rainy winter. Dry spring. Normal temperature for the season except during the end of July and beginning of August (45° during the day and 30° at night). Abnormally high temperatures during harvesting. Full bodied wines with the tannins to ensure a good potential for ageing.

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 2001.

WINE TASTING UPDATED IN JUNE 2017

Oenologist Luís Leocádio

AVAILABLE PACKAGES







CHARACTERISTICS

TASTING NOTES

Dark purple, already aged into a brick red colour, with pleasing, rich and full aromas of blackberries and an attractive floral fragrance of liquorice. A grand wine, very intense and well rounded, full of blackberry type fruit and balsamic aromas. Full bodies with a smooth and silk finish.

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

IV ACIC Wine Competition 2002 - PORTUGAL Honourable Mention - Vinitaly 2002 - ITALY 13° International Vins de Montagne Competition - Cervim 2004 - ITALY

Honourable Mention

Honourable Mention - Vinitaly 2002 - ITALY