



QUINTA DO ESTANHO

Since 1757



PORT WINE VINTAGE

2002

DESIGNATION OF ORIGIN	- DO Porto
GRAPES 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.

HARVEST 2002

Was one of the driest ever recorded. There was practically no rain over winter and, in addition to being dry, temperatures dropped extremely low. The beginning of harvesting was first delayed by heavy rains at the beginning of September before beginning later that month.

VINIFICATION

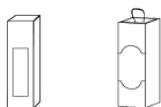
Fresh grapes and at their ideal ripeness are picked by hand into 20 kg boxes. Following the removal of the stalk and smooth crushing, the grapes were placed in a stainless steel cube for 5 days of pellicular maceration, fermenting for five days, with three daily delestage processes before continuing 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 May 2005.

WINE TASTING UPDATED IN JUNE 2017

Oenologist Luís Leocádio



AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Deep purplish red. To the nose there emerges an attractive bottled ageing. Mature fruit notes with spices. Strong aromatic qualities. Touches of violet. Warm plum and cherry jam to the mouth. Sustained by a strong body. Smooth and satiny texture. A subtle and elegant wine. That proves to age rather well.

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
VII ACIC Wine Competition - PORTUGAL

Silver Medal
ARRIBE Salamanca Competition - SPAIN