



QUINTA DO ESTANHO

Since 1757



PORT WINE VINTAGE

2010

- 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 150-400m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

2010 VINTAGE

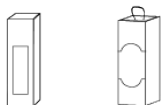
A very unusual year in the Douro, a very wet winter with rain into spring before a hot and dry summer without any rain. Grape growth began later than usual but the warm and dry weather saw harvesting brought forward and beginning in the first days of September.

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 2013.



AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

An opaque coloured wine. To the nose, there are vibrant notes of wild berries, fig and myrtle in perfect harmony with fresh hints of heather. To the mouth, an excellent volume, very present tannins but smooth in texture. This ends in an aromatic explosion of wild berries. The result consists of a complex wine, persistent and fresh, which underpins the prediction of notable longevity.

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.