



# QUINTA DO ESTANHO

Since 1757



## PORT WINE VINTAGE

### 2012

#### 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.

#### 2012 VINTAGE

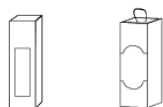
This winter was considerably colder and drier than normal. Budburst took place in very dry conditions in late March and then followed by rain in April and early May. While lacking robustness, due to the dry winter, growth was otherwise normal, with small and concentrated bunches. Harvesting began on 18 September in perfect 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 May 2015.



#### AVAILABLE PACKAGES



## CHARACTERISTICS

#### TASTING NOTES

Dense and opaque ruby. With resinous and black fruity notes, heather, fruit preserve and dark chocolate. To the mouth, the flavour of mature fruit is supported by an active acidity and vigorous tannins, with a powerful and flavoursome ending.

#### 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.