



# QUINTA DO ESTANHO

Since 1757



## QUINTA DO ESTANHO PORTO LBV

### 2015

<b>DESIGNATION OF ORIGIN</b>	- DO Porto
<b>GRAPE VARIETIES</b>	- Traditional Douro varieties
<b>ENOLOGIST</b>	- Luís Leocádio

### VINEYARD

Vineyard plots planted on the steep slopes of the River Pinhão at an altitude of between 150 and 400 m, with shale soils that are poor and rough; low yield, but with grapes of high concentration and quality.

### 2015 VINTAGE

The climatic conditions for vines in 2015 were very favourable with sun and little humidity enabling very balanced growth in the vegetation. The year started rainy and cold (January to March), replacing a large proportion of the water reserves in the soil, an important factor to balanced leaf growth at the end of March. Following flowering in May, the fruits began growing homogeneously at the start of July, two weeks earlier than in the previous year. At the end of the vegetative cycle, the grapes appeared in an excellent state of health and maturity. In the month of September, the lack of rain and the heat provided the ideal conditions for beginning harvesting.

### VINIFICATION

Fresh grapes at their ideal ripeness are picked by hand into 20 kg boxes. After destemming and gentle crushing, the grapes were placed in stainless steel tanks where they were fermented for 5 days with three delestages a day, undergoing post-fortification maceration for a further three days, producing a highly extracted wine. Aged in old French oak balseiros (vats). Blending was done in March 2019.



## CHARACTERISTICS

### TASTING NOTES

Dark red, dense, lively and opaque colour. Intense nose with aromas of blackberry and ripe redcurrants, black chocolate with pepper and notes of menthol. The wine is well-balanced, full-bodied and involving the quality tannins, with a persistent and harmonious finish that exquisitely complements its aroma.

### SERVICE AND HARMONIZATION

Enjoy it with chocolate desserts, strongly-flavoured ice cream, Serra cheese or other fatty cheeses, and even with game and intensely flavoured red meat dishes. Serve at 15° - 17°C