



QUINTA DO
ESTANHO

Since 1757



QUINTA DO ESTANHO PORTO VINTAGE

2018

DESIGNATION OF ORIGIN	- DO Porto
GRAPE VARIETIES	- Traditional Douro varieties
ENOLOGIST	- 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.

2018 HARVEST

The year started with a cold, dry winter. The spring continued cold but with a lot of rain, which delayed the start of the vegetative cycle, two weeks relative to the average; a wet spring and June saw periods of rain and hail. The summer was hot and dry, and there were scalding periods, which led to some losses. In the vineyards where the foliage protected the bunches better, the ripening was very consistent. At harvest time, the grapes were in excellent health, exceptional in most cases. Port wines showed an intense colour, with very good volume and concentration. The table wines showed a profound balance between fruity and floral aromas, with enormous richness and freshness, ideal for ageing.

VINIFICATION

Fresh grapes and at their ideal ripeness are picked by hand into 20 kg boxes. Following the de-stemming and smooth crushing, the grapes were placed in a stainless steel cube for 5 days of maceration, fermenting for five days, with three daily delestage processes before continuing to macerate following fortification for a further three days. This resulted in a wine from an excellent yield. Then aged in old French Oak balseiros (vats). Blending was done in April 2020.



CHARACTERISTICS

TASTING NOTES

Dense, opaque ruby. Intensely and aromatically very expressive, with resinous and black fruity notes, rock-rose, fruit jam and dark chocolate. In the mouth, the ripe fruit flavour, supported by a lively acidity and a powerful tannin structure, with a powerful and delicious 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.

