



# QUINTA DO ESTANHO

Since 1757



## QUINTA DO ESTANHO VINTAGE PORT

### 2021

#### DESIGNATION OF ORIGIN

- DO Douro

#### OENOLOGIST

- João Cabral de Almeida / Luís Leocádio

#### VINEYARD

Old vines situated on the steep slopes of the Pinhão River at an altitude of 150-400 m, with shale soils that are poor and rough, of low yield but with grapes of high concentration and quality.

#### Grape varieties

Traditional Douro varieties.

#### 2021 WINE HARVEST

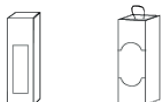
2021 was marked by a cold winter and heavy rainfall during February, followed by a typically mild spring and rainfall in April, which allowed for water replacement in the soil.

After several very hot and dry years in the Douro, the 2021 growing cycle and harvest were among the coolest of recent years. A fairly cool summer, without the heat waves that have become common, formed moderate conditions, contributing to slower and more gradual maturation, which favoured balance, and the unusually cool nights contributed to excellent acidity and colour in the wines.

#### VINIFICATION

Fresh grapes and at their ideal ripeness are picked by hand into 20 kg boxes. After destemming and gentle crushing, the grapes were placed in a stainless steel tank for five days of skin maceration; fermentation lasted for five days, with three daily delestage processes, before continuing under post-fortification maceration for a further three days. This resulted in a well extracted wine. Then aged in old French Oak balseiros (vats). Blending was done in May 2023.

#### AVAILABLE PACKAGES



## CHARACTERISTICS

#### TASTING NOTES

Dense, opaque ruby. Intense and aromatic, with great finesse and aroma notes of resinous and black fruit, 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

It goes particularly well with cheeses such as Serra, Stilton, Gorgonzola and other high-fat products. Ideal with tasty, sweet desserts served with fruit jams. Decant and serve at 17° - 18°C.