

## Colheita 1997

## **PORT WINE**

The Colheita it is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

Serving Tips: Excellent digestive wine, splendid with sweets such as almond pie, condensed milk pie, English cake or São Jorge cheese, smoked gouda and cigars. Ready to drink when bottled it should be served at  $18^{\circ}\text{C}/64^{\circ}\text{F}$  or slightly chilled

TECHNICAL SHEET

**QUALITY:** 

Tawny sweet

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**GRAPE VARITIES:** 

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation, stopped by grape brandy addition

AGING:

Fines in oak casks for a period no less than 7 years. During maturation the wine mellows by oxidization similarly to Old Port Wines, and presents characteristics that are unique of the harvest year

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

Jorge Manuel Pintão André Pimentel Barbosa TASTING NOTES \*

COLOUR:

Amber

AROMA:

Fresh with notes of vanilla, caramel and slight touch of toast and vinegar aroma

PALATE:

Full bodied and intense, showing wellbalanced sweetness. Notes of vanilla, caramel and a hint of toast. Persistent and elegant finish

**AWARDS** 

92 points Wine Enthusiast Editor's Choice

94 points Wine Spectator

**ANALYSIS** 

ALCOHOL: 19,96 % VOL.

REDUCING SUGAR:

124,00 g/L

TOTAL ACIDITY:

4,40 g/L as Tartaric Acid

PH:

3,38

LOGISTICAL INFORMATION (CS6)

**DIMENSIONS (W X L X H):** (cm) 16,70 x 25,40 x 29,80

WEIGHT (GROSS / NET): (Kg) 8,20 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085015979

TARIFF CODE:

2204218990

ITF:

35601085015970

<sup>\*</sup> Updated in December 2019

