



QUINTA DO ESTANHO

Since 1757



QUINTA DO ESTANHO VINTAGE PORT 2016

DESIGNATION OF ORIGIN	- DO Porto
GRAPE VARIETIES	- Traditional Douro varieties
ENOLOGIST TASTER	- Luís Leocádio

VINEYARD

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

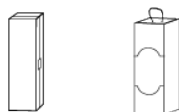
2016 HARVEST

A very challenging campaign, with each grape variety and plot revealing itself at its own pace, which required very close monitoring. The wine year started in a positive way with a wet winter. In the spring, the above-normal temperatures advanced the growing cycle by about 10 days. However, some challenges appeared with rainy weather that lasted through April and May, with precipitation levels three times higher than those in recent years. June and July saw the return of more typical seasonal weather, but there were major heatwaves in August that slowed the ripening cycle, putting the vines under great stress. The much-desired August rainfall fell rather timidly at the end of the month (7 mm), but it made the difference precisely in the vineyards where it was most needed. The weather was exceptionally good throughout the harvest, which allowed perfect maturation to proceed. The harvest then started on September 23, giving rise to very fresh and elegant wines with great concentration.

VINIFICATION

Fresh grapes at their ideal point of ripeness, picked by hand and placed in 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. This was aged in old French oak vats. Blending was done in April 2018.

AVAILABLE PACKAGES



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

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