



Late Bottled Vintage Port 2017

Appellation

Porto / Port

Grape Varieties

Old Vines (several grape varieties)

Winemaking

The grapes, coming from old vines, are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing

In 9,000-litre oak barrels for about four years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Deep purple in colour, almost opaque. Impressive for its extraordinary intensity, the nose shows wild blackberry fruit aromas wrapped in light cocoa notes. The palate starts in an engaging way and leads to a serious wine, with excellent concentration and volume, and a structure made of compact-textured tannins very well integrated with fresh wild berry fruit hints. A lovely wine that finishes with perfect balance and great persistence. Bottled without filtration, it meets all the conditions for evolving positively in the bottle.

Total Acidity: 3,4 gr/L pH: 3,74

Residual Sugar: 95 gr/L

TUOTTAJA

Quinta do Crasto

MAA / ALUE

Portugali - Douro

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

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