

PORT WINE

VINTAGE 2015



VINTAGE CONDITIONS: The winter was cold and dry. Spring very hot, with five heat waves and heavy rainfall that replenished the water levels in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry. The vines responded well to this hot and dry period thanks to the reserves of water in the soil, and at the end of an August that was cooler than average, the harvest presented itself beautifully. The harvest started on the 21 August with our ripest parcels, in glorious hot and sunny weather. However, a set of rains fell on the 13th to the 16th of September. 60% of the harvest had been brought in before these rains. With a favourable longer term weather forecast we stopped the harvest for a week, and then restarted on 28th of September with excellent weather and grapes in very healthy condition, improving every day, which allowed us to harvest our best plots at the right time. In this period, some exceptional ports were made. The red Ports were very promising from the moment grapes were crushed in the lagares, showing deep colour. The resulting Vintage Port, a strict selection of some of the very best wines of the year, has a great aromatic intensity and purity of fruit.

VINIFICATION: The grapes were trodden by foot and fermented in traditional granite lagares with temperature control at 28°, where a disciplined and intense treading is fundamental for a good final result.

AGEING: This wine aged 20 months in wooden barrels in the cellars of the Quinta before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

TASTING NOTES: Excellent deep purple-ruby colour. Superb aromatic personality with abundant spice and wild Douro flowers notes, fig, mint, black plum and dark chocolate flavours that explode in the mouth.

Sweet, full-bodied with a great round tannic structure and balance that ends in a very long and lingering finish.

GRAPE VARIETIES: 70% TOURIGA NACIONAL, 20% TOURIGA FRANCA, 10% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	HARVEST: September 2015
Alcohol (% Vol.): 19,5 Total Acidity: 4,44 g/l AT Total Sugar: 109 g/dm ³ pH: 3,67	Carton Case 6 x 750 ml / Weight – 8,5 Kg Wood Case 6 x 750 ml / Weight – 10,2 Kg	BOTTLED: 2017 info@quintadaromaneira.pt www.quintadaromaneira.pt