

# 1997

# COLHEITA (SINGLE HARVEST) PORT



## APPELLATION

Porto

## VINEYARDS

“Socalcos” (terraces supported by stone walls)

## SOIL

Schist

## ASPECT

East / South

## AGE OF VINES

> 60 years old

## ALCOHOL, ABV

20,0%

## BOTTLING

February 2016

## ANALYSIS

Total Acidity: 5,66 gr/L

pH: 3,25

Bé: 4,5 gr/L

## GRAPE VARIETIES

Old Vines (several grape varieties)

## WINEMAKING

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

## AGEING

In Portuguese oak barrels of 550 litres for about 18 years.

Bottled without fining or filtration; a light sediment may form in the bottle over time.

## TASTING

**Colour:** Bright tawny colour.

**Nose:** Very complex on the nose, with elegant notes of nuts and honey, and fresh spice and orange peel aromas.

**Palate:** Elegant beginning that leads way to a full-bodied palate, with a complex texture of fine tannins in perfect harmony with a vibrant aromatic profile. An engaging wine, with an elegant, long lingering finish.

## WINEMAKER

Manuel Lobo.

