

QUINTA DE COTTAS DOURO

VINTAGE PORT COTTAS

Type

DOC PORTO

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão and Tinta Francisca

Vinification

Harvest begins towards the middle of September each year as pickers work the terraces to harvest the fully ripened grapes. Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered. Bottled after two years, the wine continues to mature in bottle until it is ready to drink. In some cases, this may take two decades or more.



Tasting notes

As the wine ages it softens and slowly sheds its deep dark color, gaining in structure and complexity. As Vintage Port throws a natural "crust or sediment in the bottle, it should be stood upright for 24 hours and decanted carefully before serving.

Superb color, full body and very fine aroma (mint) and flavor. Perfect to drink with cow-cheeses or soft Portuguese sheep-cheeses, ice-cream or as a digestive.

Analysis

Alcohol: 20% vol

pH: 3,69

Total acidity: 3,64 g/L

Residual sugar: 98 g/L

Enology

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