

PORT WINE

TAWNY COLHEITA 2009



VINTAGE CONDITIONS: In 2009 we had a wet and cold winter followed by little rain in spring and a very dry summer. Temperatures were however below average, with the exception of the months of June and September (+7,5°C). These factors had a direct influence on the temperatures to which the leaves and grapes were exposed, on the reduction of the evapotranspiration and a longer active period of the vine during the day. In consequence the vines preserved their foliage well during the whole vegetative cycle, and achieved an efficient distribution of water to the plant.

Suitable temperatures and low rainfall favored the flowering in the end of May, resulting in good fruit setting. The ripening was early and balanced until mid August, exploding after that due to high temperatures and very dry weather. At the moment of the harvest the grapes were in excellent health.

Some resulting wines were outstanding with full opulent fruit, great finesse and structure. Once crushed in the lagares they immediately showed excellent dark colour and lovely aromas, with good sugar content, acidity, elegance and outstanding balance. We so decided to set aside a batch of wine to produce this colheita.

VINIFICATION: Foot trodden and fermented in lagares.

AGEING: Three years in large oak vats (tonéis) followed by ten years in smaller 640 litre oak casks.

TASTING NOTES: The Colheita 2009 has a lovely ambar color with a darker tawny core. Very intense and concentrated wine that presents a harmonious and rich mix of aromas combining nuttiness with elegant fruit. Spicy and raisiny notes together with toasted almond and some citrus notes make for a very lively and rich wine. Wonderful and seductive to drink now this excelent Colheita Port offers a full, sweet, rich and smooth taste that lingers on the palate for a long time.

GRAPE VARIETIES: 30% TOURIGA NACIONAL, 40% TOURIGA FRANCESA, 15% TINTA RORIZ, 15% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	HARVEST: September 2009
Alcohol (% Vol.): 20,5 Total Acidity: 5,8 g/l AT Total Sugar: 119 g/dm ³ pH: 3,52	Individual wood case Carton Case 7 x 751 ml / Peso – 12,6 Kg	BOTTLED: March 2022
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