



Colheita 1997

PORT WINE

The Colheita it is a high-quality Port issued from a single harvest, aged in oak casks for at least seven years. During maturation in wood, the young, fresh and fruity aromas will turn into an elegant and complex bouquet combined with a silky texture and a long-lasting finish

Serving Tips: Excellent digestive wine, splendid with sweets such as almond pie, condensed milk pie, English cake or São Jorge cheese, smoked gouda and cigars. Ready to drink when bottled it should be served at 18°C/64°F or slightly chilled

TECHNICAL SHEET

QUALITY:

Tawny sweet

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo),
Numão (Douro Superior)

GRAPE VARIETIES:

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation,
stopped by grape brandy addition

AGING:

Fines in oak casks for a period no less
than 7 years. During maturation the
wine mellows by oxidization similarly
to Old Port Wines, and presents
characteristics that are unique of the
harvest year

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Amber

AROMA:

Fresh with notes of vanilla, caramel
and slight touch of toast and vinegar
aroma

PALATE:

Full bodied and intense, showing well-
balanced sweetness. Notes of vanilla,
caramel and a hint of toast. Persistent
and elegant finish

AWARDS

92 points Wine Enthusiast Editor's
Choice

94 points Wine Spectator

ANALYSIS

ALCOHOL:

19,96 % VOL.

REDUCING SUGAR:

124,00 g/L

TOTAL ACIDITY:

4,40 g/L as Tartaric Acid

PH:

3,38

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 16,70 x 25,40 x 29,80

WEIGHT (GROSS / NET):

(Kg) 8,20 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 11

EAN:

5601085015979

TARIFF CODE:

2204218990

ITF:

35601085015970