



COLHEITA 1994

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 in to an elegant and complex bouquet combined with a silky texture and a long lasting finish.



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SERVING TIPS

Excellent digestive wine, it should be served at room temperature (18°C/64°F) or slightly chilled. Splendid with cheese, pastry, sweets, nuts, light puddings and cakes. Ready to drink when bottled.

TECHNICAL SHEET

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| QUALITY | Tawny sweet |
| ORIGIN | Portugal - Douro Valley |
| SUB-REGION | Ervedosa do Douro (Cima Corgo); Numão (Douro Superior). |
| GRAPE VARIETIES | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão |
| VINE'S AGE | 40-60 Years |
| TYPE OF SOIL | Schist |
| HARVEST | Grapes are harvested manually and transported in 30 Kg trays. |
| VINIFICATION | Controlled fermentation with extended maceration, 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 | Bottled according to demand. |
| WINEMAKER | Jorge Manuel Pintão / Luís Rodrigues |

TASTING NOTES

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| COLOR | Medium tawny. |
| AROMA | Dried fruit flavours, with mild smoky scents. |
| PALATE | Full bodied, with quality tannins. Long aromatic persistence. |

ANALYSIS

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| ALCOHOL | 20,44 % VOL. |
| REDUCING SUGAR | 118,10 g/L |
| TOTAL ACIDITY | 4,48 g/L as Tartaric Acid |
| PH | 3,41 |