

PORT WINE

Quinta do Javali Vintage Port 2013



Tasting notes

Color full, with dark purple halo.

Nose dominated by ripe black fruit notes, with strong flavors of stewed plums and dark chocolate. The structure is characterized by great concentration and richness of ripe tannins. The mouth appears so bulky, with austerity and complexity.

Grape varieties

Tinta Roriz, Touriga Franca, Tinto Cão and Sousão.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are partially stripped before being trodden in winepresses. Aged at least 1 year in wood. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 20,0
- Baumé: 3,5
- Total acidity (g/dm³): 4,70
- pH: 3,73

Production

1333 bottles 75 cl

