

PORT WINE

Quinta do Javali Vintage Port Maria Luísa 2018



Quinta do Javali Maria Luísa Vintage is synonymous of excellence and results from our constant quality requirements.

In years, when excellence is achieved, wine deserves the designation Maria Luísa.

Tasting notes

Dark and deep color, with violet and intense areola.

In the olfactory appreciation, there is a remarkable aromatic complexity, with fruity notes of black plum and blackberry.

In the mouth, it is confirmed that we are facing a "huge" Vintage Javali, with a very solid structure, supported by opulent and ripe tannins. Black fruit and dark chocolate reappear in a long and striking finish.

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: 3,7
- Total acidity (g/dm³): 5,2
- pH: 3,71

Production

1301 bottles 75 cl

16 bottles 150 cl

