



## QUINTA DAS TECEDERAS VINTAGE 2016

### TERROIR

Quinta das Tecedeiras, which takes its name from the weaver nuns who were residents at the convent that once owned the estate, is at the heart of the Cima Corgo sub-region of the Douro appellation and hugs a curving promontory on the southern riverbank for about a mile. The vineyards, which for years produced grapes for Taylor's, are somewhat unusual in this part of the Douro in as much as they do not rise steeply from the river. Instead, because of the curving riverbank, they begin on the flat, where the older vines are planted, before beginning to rise on wider terraces, where we find newer plantations. All six main Port grapes are planted separately, while the old vines are the customary field blend of over 25 native varieties typical of the Douro.

### TASTING NOTES

**Colour:** deep, intense red.

**Nose:** attractive aroma, that hints at the complexity of its nature. Initially floral, herbal notes, such as rockrose and rosemary gradually take over, then giving way to red and black fruits (blackcurrant and blackberry) and finally dried plums and other dried fruit.

**Palate:** A notable structure and generous mouthfeel give way to a long, luxuriant finish.

Can be enjoyed now, if one must, but probably better laid down and kept for decades for a special future event. This wine is unfiltered, so we recommend decanting before serving.

**Pairing:** Vintage Ports famously are the perfect pair for certain cheeses - particularly blue cheeses such as Stilton or Roquefort. But for those with a sweeter tooth, it's hard to resist matching with rich, dark chocolate, especially accompanied by wintry red fruits.

### VINIFICATION

In the winery, which has retained its simplicity despite a recent thorough renovation to improve thermal insulation and working conditions, tradition is the watchword: grapes are fermented in two stone lagares with rounds of foot-treading by four- to six-strong teams. Two years of ageing in old oak barrels follow before bottling.

### WINEENTHUSIAST

*While the wine is floral, its perfumed fruits are seriously balanced by the dark and ripe tannins. It has a strongly mineral edge that goes with great black-currant fruit that give an edge of freshness to this otherwise dark, powerful wine.*

Roger Voss - Wine Enthusiast - Jan 2018

95  
/100 Pts.

**Winemaker:** Rui Cunha

**Alcohol:** 19% vol. - **Total Acidity:** 5,16 g/l - **pH:** 3,4 - **Residual Sugar:** 92 g/dm<sup>3</sup> - **Sulfites:** 107 mg/L

Available in bottles of 0,75 Lt.



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