



QUINTA DA PACHECA



PACHECA VINTAGE PORT 2016

Producer: Quinta da Pacheca · **Source:** Portugal
Region: Douro · **Appellation:** Porto

VITICULTURAL YEAR:

The viticultural year of 2016 was marked by an exceptional wet spring with heavy rains and relatively low temperature conditions during the months of April and May. These conditions led to a significant reduction in production and a delay in the beginning of maturation. The first visible signs of the “veraison” occurred on the third week of July with a hot and dry weather settling throughout the summer, still with water availability in the underground due to spring rains, which allowed a uniform and gradual maturation. The harvest at Quinta da Pacheca began on September 12th with the grapes in perfect maturation state allowing to obtain fine and elegant wines.

TASTING NOTES:

Pacheca Vintage Port 2016 presents a deep purple color. Reveals intense aromas of wild black fruits (blackberries and blueberries) with some notes of plum and raspberry, surrounded by stems and cedar notes that gives it high aromatic complexity. In the mouth it's intense with vigorous tannins, good acidity and a long and persistent finish with great balance and elegance.

LOGISTICAL INFORMATION

Barcodes:

Bottle 75 Cl: 5602947001932

GRAPE VARIETIES:

Originally from 60 years old vineyards where there're a great diversity of traditional grape varieties of the Douro.

SERVING SUGGESTIONS

Should be served slightly refreshed and accompanying cheeses or desserts of dark chocolate and red fruits.

WINEMAKER: Maria Serpa Pimentel

CHEMICAL ANALYSIS

Acohol by volume: 20%% vol

Baumé: 4,7

pH: 3,76

Total Sugars: 101 g/L