



# QUINTA DO ESTANHO

Since 1757



## PORT WINE RESERVE PORT

### LOCATION

- Vale do Rio Pinhão; Cheires - Alijó

### OENOLOGISTS

- Luís Leocádio

### VINEYARDS

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

### GRAPE VARIETIES

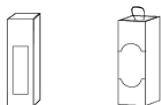
Traditional to the Douro, where Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão predominate.

### VINIFICATION

Fermentation in granite tanks and trodden by foot. Blend of various wines aged in French oak casks for a minimum of seven years.



### AVAILABLE PACKAGES



## CHARACTERISTICS

### TASTING NOTES

Orangey red in colour. Fresh notes of cherry and blackberry, dried fruits and balsam. To the mouth, this reveals a balance between freshness and ageing with a very harmonious balance.

### SERVICE AND HARMONIZATION

Melon with smoked ham, cheeses, dried or red fruit desserts, dark chocolate 16°-18°C.

## AWARDS AND PRIZES

### Silver Medal

VII ACIC Wine Competition 2005- PORTUGAL