



GOLDEN WHITE COLHEITA 1963

PHILOSOPHY Old White Port of a single special harvest, the best of the decade. This wine is a limited, unique edition, kept in wooden casks until a sale request is made.

DENOMINATION DOC Porto

CATEGORY Colheita Golden White

OENOLOGY José Manuel Sousa Soares

HARVEST YEAR Vintage Year of big yields. Following an undisturbed winter, came a cold and rainy spring, but with nice weather during flowering. The summer was warm and dry, and dry, with harvest taking place at a perfect of hot days and cooling nights.

VITICULTURE Made from the traditional grape varieties from the Demarcated Douro Region, such as Malvasia Fina, Viosinho, DonzELHO and Gouveio.

VINIFICATION Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy. The ageing process of the best wine lots selected takes place in wooden casks for a minimum period of seven years.

TASTING Very intense in the aroma, deep, suggesting marmalade, caramel, dried fruits, toffee - a whole of complexity. Rich in the mouth, fat but delicate, it is a perfumed wine, elegant, ending with class, long and distinctive.

SERVING A versatile wine which pairs well with a foie-gras or egg desserts. A good harmony also with dark chocolate or alone after dinner with a cigar. Serve between 14°C and 16°C.

CELLARING The bottle should be cellared upright, protected from direct light and excessive humidity, and at a constant temperature of 16 to 18°C.

ANALYSIS Alcohol: 20 % vol.
Residual Sugar: 130 g/l
Total Acidity: 5,25 g/l (Tartaric Acid)
pH: 3,49

ACCOLADES Gold – Expovina Zurich (2014)
Gold – Concours Mondial de Bruxelles (2014)
Silver – International Wine Challenge (2014)
95 points – Wine Advocate (2017)