



COLHEITA WHITE

2007

PHILOSOPHY	White Port from a single, special harvest. This is a unique wine, kept in wooden casks until a sale request is made.
DENOMINATION	DOC Porto
CATEGORY	Colheita White
OENOLOGY	José Manuel Sousa Soares
HARVEST YEAR	2007 was a year with particularly rainy winter and spring. Between May and August, the temperatures were below the average, but the dryness and heat of September allowed the grapes to mature more evenly.
VITICULTURE	Produced from Old Vineyards close to Régua, mostly field blends.
VINIFICATION	The process consists of carefully selecting grapes once they enter the winery, fermenting with partial contact with grape skins. The fermentation was stopped by the addition of brandy, followed by an ageing process in oak barrels, for a minimum period of 7 years.
TASTING	White Port that shows a particular character, similar to a Tawny. It's surprisingly rich and full of caramel nuances. Its brightness and freshness largely exceed the expected performance for such a young Port.
SERVING	This wine is traditionally served fresh, paired with courses like seafood vol-au-vents or even foi gras. Once opened, this wine should be consumed in 3 to 4 weeks maximum.
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: 19,8 % vol. Total Acidity: 3,94 g/l (Tartaric Acid) Residual Sugars: 118 g/l pH: 3,94