

PORT WINE



PORTO MESSIAS COLHEITA 66

Producer

Soc. Agric. Com. Vinhos Messias, SA

Region Demarcada do Douro | **Country** Portugal

DOC Vinho do Porto

Vintage 1966

Soil Schistose

Alcohol Volume 20,0 % vol.

Total Acidity 4,88 g/l in tartaric acid

Residual Sugar 117,0 g/l

Winemaker Elisete Beirão | Ana Urbano

Winemaking Process Partial de-stemming and controlled fermentation at 24/28°C., when must reaches the desired sugar level, fermentation is then interrupted by the addition of brandy (77%), followed by a minimum maturation period of seven years, in oak wood casks till bottling in our warehouses in Vila Nova de Gaia.

Tasting Notes A pale tawny wine, with green hues. Pretty good and complex evolution of the tertiary aromas; good wood and an assortment of spices combining into a tuned symphony with the aromas to "vinagrinho", agreeable sour. At taste is full-bodied and unctuous confirming all the good sensations emerging in the nose, matching a powerful inner-nose and a long delicious after taste.



Grape Varieties

Touriga Nacional
Touriga Franca
Tinta Barroca
Tinta Roriz
Tinto Cão



Ageing Potential

Drink/Hold



Service Temperature

10-12 °C