

O·PORT·UNIDADE VINTAGE PORT MMXIII

TECHNICAL DETAILS

Background: For the first time in the more than 300 years of the history of Port, the top twenty-five Producers donated grapes to create a unique Vintage Port. On 22 September 2013 one VIP of every house trod the Port in the lagar at Vale Mendiz to create the three objectives of this project: *Friendship, Public Relation and Charity*, as 20 EUR from every bottle will support Bagos Douro, a charity organization which looks after children and youngsters in the Douro Valley.



Harvest Conditions: The last quarter of 2012 and the first two months of 2013 were extremely wet. March 2013 noted the Douro's heaviest rainfall since 12 years, which ensured that the water reservoirs were completely topped off, but also caused considerable damage especially to new plantations. April and May were considerable cold (there was still snow on the Marão as late as May!) leading to a late development of the vines. June, July and August were very warm and unusually dry, which caused the maturation process to catch up again. Early September the grape maturation was "in line", but a long-term rain forecast set in on 27 September, caused some problems until 4 October, when the weather cleared up. All grapes for the O-PORT-UNIDADE Vintage Port were picked prior to 22 September. As Noval's Chief-enologist Antonio Agrellos said: "The timing of this event was absolutely superb. The grapes were in perfect condition for this year".



Analysis:

Grape Varieties: More than 20 different single grape varieties were delivered by the 25 producers on 22 September, mostly Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão and Vinhas Velhas from all over the Douro, from Quinta dos Avidagos in the Baixo Corgo to Quinta do Vale Meão in the Douro Superior. The average age of the vines was more than 35 years.

Vinification: The grapes were trodden by foot and fermented in the traditional lagares in Vale Mendiz, firstly by the one VIP of the 25 participating Port producers, then by a professional treading team.

Enologists: A very elite group of the leading Port enologists took care of the Port, amongst them Nick Delaforce (Niepoort), Ana Rosas (Ramos Pinto), António Agrellos (Quinta do Noval), Carlos Alves (Sogevinus), Jorge Alves (Quinta Nova), Jorge Moreira (Real Companhia Velha, La Rosa), Pedro Sá (Vallegre), Charles Symington (Symington Family Estates) and Álvaro van Zeller (Andresen, Barão de Vilar).

Alcohol: 19,5 Vol%

Residual sugar: 97g/ Liter

Total acidity: 4,22g/dm³

Ph: 3,69

Bottling Date: July 2015

Tasting Notes:

eRobertParker: Concentrated but elegant, this is most noticeable for its firmness. It has a serious backbone, a very hard edge and a fine focus. This is quite beautiful – a wine you can buy to support charity, to be sure, but also to admire just as a wine, 94 points.

Sarah Ahmed (thewinedetective.co.uk): Seriously smashable!

Jamie Goode_(thewineanorak.com): This is a serious young vintage Port of the highest quality, with a good back story.

Product Information:

O-PORT-UNIDADE Vintage Port 2013 – wooden case x 3 bottles

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65