



QUINTA DAS CARVALHAS

2018 VINTAGE PORT

Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro Valley. Written references about this magnificent vineyard can be traced back to 1759, its old vines, of post-philoxera plantation, are reaching the respectful age of one century. Enjoying a prominent position on the left bank of the Douro River, in Pinhão, it covers the whole of the hillside facing the Douro river and occupies part of the slopes of the tributary Torto River.

This Vintage Port is produced from a selected parcel of Quinta das Carvalhas' Old Vines called Serro da Mina. The concept of Old Vines derives from a mixture of single varietals (20 to 30) within the same parcel; a technique used by our ancestors as a method of spreading production risks. The diversity of grapes and low yields that characterize these very old vines, combined with the traditional high density of plants per hectare, ensure enormous complexity and concentration on the wines.

The grapes are carefully transported to the winery, where they are placed in traditional stone lagares to be foot trodden. The size and the format of these lagares, allow perfect contact between the must and the grape skins, offering soft yet greater extraction. Fermentation is interrupted through the addition of wine brandy and the Port is finally aged for 2 years in medium sized oak vats, called toneis.

THE YEAR OF 2018

The year 2018 was quite atypical and revealed diverse climatic occurrences. The winter was cold and dry, followed by a very rainy spring which registered 350mm of rainfall between March and May in the Cima Corgo sub-region where Quinta das Carvalhas is located. This level of rain, significantly above average (150mm) provoked a delay in the vegetative cycle and the blossoming period occurred during the last week of March and the first week of April, while flowering developed between the third and fourth week of May.

Summer revealed two distinctive phases, with low temperatures and strong precipitation up until the end of June; and a hot and dry period from mid July up until September. The harvest followed under ideal conditions, with no rainfall registered during the whole month of August and only 3mm during September, with temperatures above average. Grapes arrived at the winery in perfect sanitary conditions, showing excellent ripeness.

TASTING NOTES

The Quinta das Carvalhas Vintage 2018 is a Port of great character and distinction. Produced from north-facing vineyards it impresses at first for its aromatic intensity and complexity with notes of wild berries, cistus, spices and ripe liquorice. On the palate, it shows surprising freshness with lively flavours, showing both rusticity and elegance, yet with concentration and depth.

TECHNICAL INFORMATION

WINE	QUINTA DAS CARVALHAS VINTAGE PORT
VARIETIES	OLD VINES FIELD BLEND
YEAR	2018
REGION	DOC DOURO
COUNTRY	PORTUGAL
PRODUCTION	8.933 BOTTLES (750ML)

ANALYTICAL PARAMETERS

ALC./VOL.	20%
ACIDEZ TOTAL	5,5 g/l
BAUMÉ	3,6
PH	3,62
ALC./VOL.	20%

