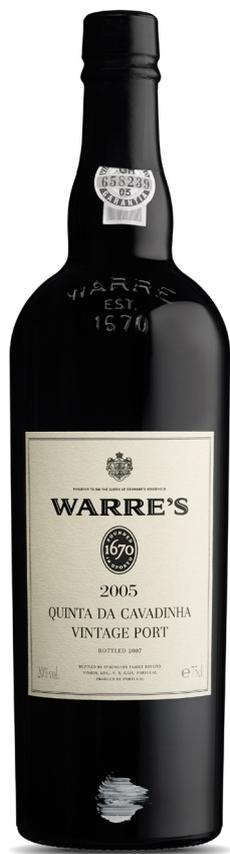


2005 QUINTA DA CAVADINHA VINTAGE PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

THE WINE

In 'declared' years, the wines of Quinta da Cavadinha are an important component of Warre's Vintage Port. In years between declarations, the wines from Cavadinha are often released as a Vintage Port solely from this property. These wines show a recognisable provenance, directly reflecting the vineyard's cooler ripening cycle defined by its altitude and relatively sheltered aspect, which produce fragrant, fresh and very elegant wines. These characteristics were advantageous in the hot and dry conditions experienced through the 2005 growth and maturation stages. The altitude and aspect of the Cavadinha vineyard once again proved their worth in sustaining the vines through the hot, dry summer.

YEAR AND HARVEST OVERVIEW

The 2005 viticultural year was exceptionally dry with a mere 6mm of rain in June and not a single drop in July or August. To compound the situation the daytime temperatures recorded during these three months reached 35°C (and higher) on most days so that by the end of August the vines were straining from hydric stress. The positive side was that the exceptionally dry conditions favoured a complete absence of vine diseases and vine pests. The berries, albeit small and slow to ripen, were in very healthy condition, transformed by the heaven-sent rain of September 6th and 9th. Picking was deferred following these showers and the berries filled out and the skins softened. The good flowering and fruit-set played a key role in maintaining yields despite the drought. The vintage proceeded under clear blue skies with cool nights – perfect harvesting conditions. 2005 showed the amazing ability of the Douro's hardy vines to overcome very tough conditions and thrive.

Charles Symington, Douro, October 2005

WINEMAKERS

Peter and Charles Symington

TASTING NOTE

Deep red centre with a crimson rim. Charming scents of ripe red fruits, lavender and dusty schist notes. The palate is generous with invigorating plummy, fleshy fruit and subtle cocoa nuances. The bottle age has melded the various elements, balancing the peppery tannins with the full, vinous black fruit flavours and the vibrant freshness. The lingering aftertaste reveals appealing tea-leaf notes.

Symington tasting room, Spring 2018

STORAGE & SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, ideally a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

WINE SPECIFICATIONS

Alcohol: 20% (v/v 20°C)
Total acidity: 4.6 g/l tartaric acid
Baumé: 3.4°
Allergy advice: Contains sulphites

PROVENANCE · GRAPE VARIETIES

Warre's Quinta da Cavadinha vineyard · Pinhão Valley · Douro Demarcated Region · Portugal.
Grape varieties: Touriga Nacional, Tinta Barroca, Tinta Roriz, old mixed vines and Touriga Franca.