

2006 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. The 2006 vintage was quite challenging due to a very hot summer and some persistent rain in late September, which delayed the start of picking. Yields were much lower than in the previous vintage but the quality was high and Cavadinha's altitude shielded the vineyard's grapes from the heatwaves experienced during July, August and early September, which adversely affected some lower-lying vineyards.

YEAR AND HARVEST OVERVIEW

The winter of 2005/06 brought good levels of rainfall which was most welcome following the previous year's drought. Settled spring weather encouraged good budbreak and fruit set, although the hottest May in 40 years and a very hot June caused the vines some hardship. These conditions were broken by a substantial hailstorm on the 14th of June which affected the Cavadinha vineyard, reducing the size of the crop from the old mixed vineyards by 50%. However, the rain also brought benefits, proving timely given the hot and mainly dry months of August and September. The vintage started much later than usual at Cavadinha on the 25th of September to allow balanced ripening of the grapes, delayed by the hot, generally dry summer conditions. A succession of Atlantic storms brought some rain just before the harvest started but strong winds rapidly dried the bunches, thus pre-empting any harm to the grapes, and these were delivered to the winery in fine condition. It's clear that some very fine wines have been made during this harvest.

Charles Symington, Douro, October 2006

WINEMAKERS

Peter and Charles Symington
Paulo Macedo

TASTING NOTE

Very deep colour; practically opaque with a crimson rim. Intense and brooding black fruit aromas marry with distinctive rockrose and freshly picked mint fragrance. Gorgeous fresh notes of mango. Delicious ripe plum and blackberry flavours; very compact and mouth-filling but simultaneously smooth and elegant. Beautiful chocolate notes on the lingering finish. Irresistible now but with a long life ahead of it.

Symington tasting room, Autumn 2017

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.

STORAGE AND 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: 5.23 g/L (tartaric acid)
Baumé: 3.9°
Allergy advice: Contains sulphites