

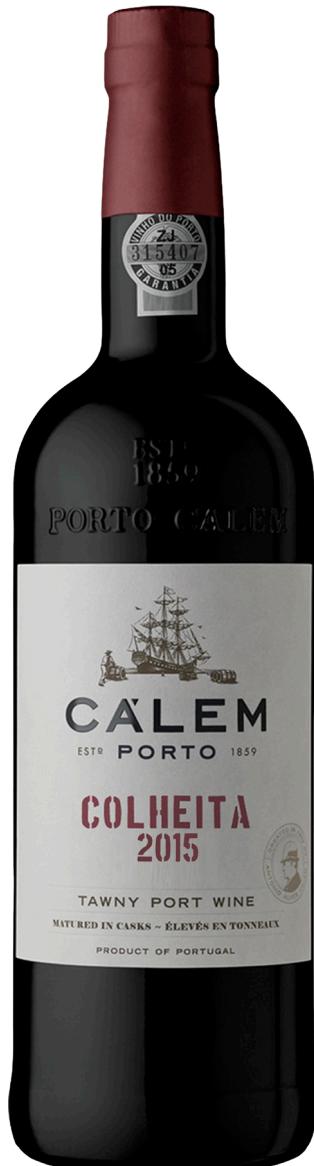


**CALEM**  
ESTD PORTO 1859

PORT WINE | PORTUGAL

# COLHEITA 2015

ROBUST . INTENSE . MYSTERIOUS



This wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position.

Over time, it is natural that sediment will form at the bottom of a bottle of port wine. Once opened, it should be drunk within 4 to 6 months.

Best served at a temperature between 14 and 16°C.

## THE HARVEST

The viticulture year was not typical in terms of weather: the winter was cold and dry, and the spring and summer were hot and dry.

This kind of weather conditions brought forward the vine growth cycle by about one or two weeks compared to normal.

The harvesting began between the end of September and the beginning of October, with the grapes showing good levels of sugar and acidity.

## VINIFICAÇÃO

Hand-picked at the optimal time, the grapes are then destemmed, crushed and made into wine through a process of maceration, in which colour, tannins and aromas are carefully extracted from the skins, and enhanced by constant churning during fermentation. This takes place in stainless-steel vats at a controlled temperature (between 28-30°C) until the right degree of sweetness (*baumé*) is achieved. At this point, grape brandy is added to create the final fortified wine.

## AGEING

Sometimes nature presents us with special harvests. Different each year, the result of particular conditions, Calem's harvests produce remarkable wines, with exceptional character and premium quality.

At Calem all Colheita ports are aged for a minimum of 10 years and bottled only according to the needs of the market – the remaining wine goes on maturing in wood, where it develops a unique complexity.

## TASTING NOTES

Orange with red tones. Intense nose with aromas of crystallised fruit combined with notes of coffee and dried fruit. In the mouth, notes of coffee and spice stand out. A vintage with excellent acidity that counterbalances its sweetness. Long and enveloping finish.

## PAIRING SUGGESTIONS

Served chilled, it reveals all its finesse and sophistication, especially when paired with desserts made with caramel, dried fruit and spice, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium-strength cheeses. Despite the age, it is remarkably fresh. An extraordinary match for a refreshing tangerine parfait.



## VINE

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

## SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

## ALTITUDE

Up to 600 metres.

## GRAPE VARIETIES

Douro's traditional grape varieties, predominantly Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

## TECHNICAL INFO

**Alcohol Content** 20% vol.

**pH** 3,60

**Total Acidity** 4,00 g/ dm<sup>3</sup>

**Reducing Sugars** 99,00 g/dm<sup>3</sup>

## WINEMAKER

Carlos Alves



SOGEVINUS / AVENIDA DIOGO LEITE, 344 / 4400-111 V. N. GAIA / PORTUGAL / CUSTOMER.SERVICE@SOGEVINUS.COM / WWW.SOGEVINUS.COM