



CALEM
ESTD PORTO 1859

PORT WINE | PORTUGAL

COLHEITA 2012

FULL-BODIED . INTENSE . STRUCTURED



THE YEAR

The winemaking year of 2012 started off with a dry winter. This dry weather was mitigated with rainfall in April and May, but the shortage of rain in winter and the cool spring resulted in low yields. These conditions led to a delay in the vines' growing cycle, with the onset of ripening happening two weeks later than average. Because of the cold weather, the 2012 Vintages present rich and fresh aromas of red and black fruit, and balanced acidity. Generally they have a deep opaque dark colour typical of a single quinta vintage.

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) 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.

THE WINE

Sometimes nature presents us with special harvests. Different each and every year, and the result of particular conditions, Calem's harvests make 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 evolving in wood, developing a unique complexity.

TASTING NOTES

Deep golden colour with brick hues. On the nose it conveys notes of fruit jelly, combined with notes of plum and raisin and some hints of spice, such as nutmeg. Full-bodied and intense on the palate, it delivers flavours of very ripe fruit combined with young tannins and few hints of dried fruit. An intense and long finish.

SERVING SUGGESTIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk 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, its freshness persists. An extraordinary match with a refreshing tangerine parfait.



VINEYARD

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

25% Touriga Nacional, 25% Tinta Roriz, 25% Touriga Franca, 25% Tinta Barroca

TECHNICAL DETAILS

Alcohol Content 20%vol

pH 3,55

Total Acidity 4,30 g/dm³

Reducing Sugars 105 g/dm³

WINEMAKER

Carlos Alves

The 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.