



PORT WINE | PORTUGAL

## COLHEITA 2010

COMPLEX . INTENSE . SURPRISING



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.

### THE YEAR

The winter and beginning of spring 2010 were extraordinarily wet. As a result, the harvest was plentiful. The ripening period was dry and hot, but light rain at the beginning of September helped balance the grapes' maturation.

### 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, Cálem's harvests make remarkable wines, with exceptional character and premium quality. At Cálem 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

Reddish tones with hints of orange. On the nose, this Colheita emanates notes of ripe fruit, dried fruits and light notes of cocoa. On the palate, flavours of cherry and sour cherries stand out, complementing the accentuated acidity of this harvest and perfectly combining with the influence of its barrel ageing, with a 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

Traditional Douro grape varieties, in particular Touriga Nacional, Touriga Franca and Tinta Roriz.

### TECHNICAL DETAILS

**Alcohol Content** 20%vol

**pH** 3,50

**Total Acidity** 4,20 g/dm<sup>3</sup>

**Reducing Sugars** 122 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves