



**CALEM**  
ESTD PORTO 1859

PORT WINE | PORTUGAL

# COLHEITA 2009

SOPHISTICATED . FRAGRANT . ELEGANT



*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

A cold and damp winter. Bud break and flowering happened at the right time and under normal conditions. In June and July temperatures were below average, with some rainfall. August was very hot, which caused the grapes to ripen quickly. Harvesting began at the start of September under high temperatures, with healthy and very sweet grapes, albeit with low acidity. Yield of grapes was lower than expected, but generally good in quality.

## 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

Golden-red colour. A rich and intense nose with prevailing notes of dried fruit, syrup fruit and spice. Intense and complex palate, with elegant tannins perfectly combined with high levels of sweetness, giving a sensation of sweet jammy fruit. A sophisticated and intense 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

Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca

## TECHNICAL DETAILS

**Alcohol Content** 20%vol

**pH** 3,55

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

**Reducing Sugars** 117 g/dm<sup>3</sup>

## WINEMAKER

Carlos Alves



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