



PORT WINE | PORTUGAL

COLHEITA 2008

EXUBERANT . STRUCTURED . FRESH



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 vine-growing year was dry, with low levels of water available for the plants, but the temperatures were mild, except for the wide temperature fluctuations in May and especially June. As a consequence, the bud break happened earlier than normal in all sub-regions of the Douro.

The yield was low – the dryness resulted in fewer grapes. However, some of the wines produced were exceptional.

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

Golden-red colour. Exuberant aromas of dried fruit and spice on the nose, with prevailing notes of caramel, coffee and cherry jam. On the palate it is full and intense, with its tannins perfectly matching its sweetness, leaving a sweet sensation in the mouth, as well as flavours of dark chocolate. An elegant and delicate 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 3,36

Total Acidity 5,16 g/dm³

Reducing Sugars 109 g/dm³

WINEMAKER

Carlos Alves

