



PORT WINE | PORTUGAL

## COLHEITA 2007

VIGOROUS . INTENSE . LONG



*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

Extremely rainy winter. Adverse weather conditions during flowering caused some millerandage, making green pruning unnecessary. Due to the heat and humidity, the vines needed treatment to avoid diseases. Summer was less hot and rainfall higher than the preceding years, but in the last two weeks before harvest the temperature rose, which improved the ripening. The quality of the grapes was excellent. Vinification occurred in ideal conditions: dry weather (except for two or three days of drizzle) and mild temperatures.

### 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

Dark brown colour, with red hues. Aromas of wild berries in syrup prevail on the nose, with noted of dried fruit, pepper and chocolate. On the palate it is intense, with well-established tannins and flavours of cherry jam. A long and voluminous 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** 3,49

**Total Acidity** 3,96 g/dm<sup>3</sup>

**Reducing Sugars** 116 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

