



**CALEM**  
ESTD PORTO 1859

PORT WINE | PORTUGAL

# COLHEITA 2005

STRUCTURED . SPICIED . 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 dry winter and spring. Flowering conditions were very good. Hot summer: a lot of vines suffered with the dry weather, but some rainfall before the harvest improved the ripening of the grapes. Average yield with irregular quality, but some of it was excellent.

## 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

Intense brown colour with slight golden hues. On the nose, it is intense and complex, with prevailing notes of dried fruit combined with light notes of very dried fruit and hints of spice. In the mouth, it reveals excellent structure, and a perfect marriage between tannins, acidity and the typical sweetness of a young Colheita. Its finish is long and delicate.

## 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** 3,61

**Total Acidity** 4,22 g/dm<sup>3</sup>

**Reducing Sugars** 113,00 g/dm<sup>3</sup>

## WINEMAKER

Carlos Alves



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