



PORT WINE | PORTUGAL

## COLHEITA 2003

BALANCED . INTENSE . ENDURING



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

After very humid winter and spring seasons, the weather was dry and hot, reaching higher than average temperatures in August. The harvest began in the first half of September. The grapes were healthy, with a high concentration of sugar, but the acidity was relatively low. Harvest was average in terms of quantity yield, and the quality of the grapes was good and, in some cases, 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, 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

An attractive brown colour, with golden hues. Complex and delicate on the nose, with dominant notes of walnut and honey against an engaging background of wood. Excellent structure, balanced acidity and impeccable freshness. A refined intensity that lingers onto a long and enduring 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** 3,48

**Total Acidity** 5,20 g/dm<sup>3</sup>

**Reducing Sugars** 127 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves



SOGEVINUS / AVENIDA DIOGO LEITE, 344 / 4400-111 V.N. GAIA / PORTUGAL / CUSTOMER.SERVICE@SOGEVINUS.COM / WWW.SOGEVINUS.COM