



QUINTA DAS
CARVALHAS

PORTO COLHEITA

ABOUT THE WINES

The Colheita Ports from Quinta das Carvalhas are the result of selecting high-quality wines from the estate, produced in exceptional years that demonstrate the potential for aging in wood. These are single-year blends, aged in vessels of varying sizes – from 550-liter pipes to small casks and balseiros – for a minimum period of 7 years.

The wood aging imparts to the Colheita Ports the development of aromas and flavors characteristic of the Tawny category, which, with extended aging, evolve into very complex wines while always maintaining the characteristics of the original harvest. They are, therefore, unique and highly original wines.

RELEASED COLHEITAS

Colheita 2015

Colheita 2000

Colheita 2007

Colheita 1980

Colheita 2002

Colheita 1976



Dried figs, raisins, crème brûlée, or a traditional Abade de Priscos pudding.



The bottle should be stored upright, protected from light and heat. Serve between 12 to 14°C and store in the refrigerator after opening.



This wine is ready to be enjoyed and does not require decanting.

