

Porto Rocha the Glorious 50th

Port Wine | Portugal

Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called “Vinha ao Alto” (vertically planted vines).

Soil

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

Height

Up to 600 meters.

Grape Varieties

Traditional grapes from Douro.

Vinification

Hand-harvest at their best moment, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and pellicle aromas, complemented by permanent pumping-over during fermentation. This process takes place in vats at a controlled temperature between 28-30°C, until reaching the desired Baumé. At this phase grape brandy is added (benefit), originating a fortified wine. A wine of an exceptional quality, obtained by the lotation of several harvests, in order to acquire a complementarity of organoleptic characteristics typical of this style aged tawny. Matures in wood for variable periods of time, expressing the character of the wine in what concerns the characteristics conferred by the ageing in oak casks.

Tasting Notes

An intense golden colour with greenish halo, presents an exuberant bouquet replete of dried fruits and with vanilla and spicy nuances. Dense and centrated on the taste, this Tawny 30 Years Old seduce by its elegance, being synonym of great aromatic deepness and powerful flavours. Attractive and endless finish.

Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain up-right. As a natural product, the Port Wine is subject to create deposit when ageing. Once opened, it should be consumed within 4 to 6 months. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Slightly refreshed, it is the ideal choice to serve with appetizers like strong cheeses and pâtés. The velvety texture and the singular aromatic expression stand-out remarkably with main courses with dried fruits. Irresistible with a tureen of foie gras with aubergine and nuts. Wonderful choice to serve with a myriad of delicious caramel brownies, chocolate and pistachio pavê and nuts crostini with cheese chèvre. The multiplicity of possible harmonies is superb, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 12 and 14°C.

Technical Details

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| Alcohol | 20,00 %vol |
| pH | 3,51 |
| Total Acidity | 4,96 g/dm ³ |
| Reducing Sugars | 121,70 g/dm ³ |

 **Winemaker** Pedro Sá

