



LATE BOTTLE VINTAGE 2015

QUINTA DA CÔRTE

INTRODUCTION

A Quinta da Côrte Port is prepared like a grand cru: it requires precise standards, determination and know-how. Vinified in granite vats known as lagares, in keeping with the centuries-old tradition of the Douro Valley, the Quinta da Côrte Ports are the most perfect expression of the schist terroir of the Quinta da Côrte, and tasting them provides an exceptional experience.

VINEYARD NOTES

Varietal Composition: A mix of varieties from plots of old vines in the Quinta da Côrte domain. Several indigenous varieties grow side by side on the same plot, including Touriga Franca, Touriga Nacional, Tinto Cao, Tinta Roriz and Tinta Barroca

Vintage Report: After a hot, dry spring with several heatwaves, summer started hot and dry as well. The weather conditions in spring resulted in the vegetative cycle being slightly advanced. The Quinta da Côrte harvest began on 21 September.

Soil: Terraced vineyards with Schist soil

WINE NOTES

Vinification: Vinified in open vats with punching-down done by foot; aging in wooden casks.

Aging: Old wooden foudre of 6,000 liters

Alcohol: 19.6%

pH: 3.6 g/L

Bottling: April 17, 2019

Aging Potential: 10-20 years

TASTING NOTES

A deep ruby red in color, this LBV immediately reveals aromas of fresh black fruits such as blackberry and blackcurrant, followed by cherries, and displays a fine maturity. The palate develops complex flavors, amongst which cocoa and mint stand out. Meaty, very well balanced and with great length, it builds on a finely formed structure with elegance and superb volume. The full, fruity finish, lightly mentholated, adds great coherence to the whole.

PAIRING

Goes wonderfully well with sheep's milk cheese and all kinds of dark chocolate or red fruit desserts.



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