

'Alta Nº 10' Ten-Year-Old Tawny Port

ELEGANT / LUSCIOUS / COMPLEX



Alta Nº. 10 is an elegant, luscious, complex Tawny Port, made in our traditional granite lagars, aged in old casks and ready to drink now. Serve lightly chilled as a perfect accompaniment to chocolate desserts, strong cheese or delicious on its own.

VINIFICATION:

The grapes are handpicked, hand sorted and destemmed into granite lagars, where they are foot-stomped for up to four hours. The must is then fermented by wild yeasts at temperatures ranging from 20-25°C, and spirit is then added at the appropriate time to stop fermentation. At the end of the maceration the ferments are drained, pressed, and transferred to old port casks to undergo maturation, before eventual blending and bottling. As with all ports, blending is the key and we use a variety of aged parcels, with different levels of sweetness and acidity including a small proportion of some really old barrels (at least 40 years old). The aim is to deliver an elegant, complex Ten-Year-Old Tawny style where the sweetness takes a back seat and the Pedra Alta acidity provides the focus. This is the first Ten-Year-Old produced on the estate and is a fitting tribute to the positive impact João has had on the estate since he started in 2009.

COLOUR:

Tawny

AROMA:

Very complex aroma, showing lots of dried fruits, toffee, caramel and cask notes

PALATE:

Luscious, complex tawny with a velvety texture and a refreshing finish

SERVING TEMPERATURE:

Serve at 12 to 14 degrees centigrade

FOOD SUGGESTIONS:

Chocolate delice, sticky toffee pudding, strong sheep's milk cheese

CELLARING

Drink now, but will gain further complexity over the next 20+ years

| VITICULTURE | | VINIFICATION | | | |
|--------------------------|--|----------------------|--|---------------------|---------|
| Grape Varieties (%) | Tinta Roriz, Tinta Barroca, Touriga Nacional, Touriga Franca | Winemaker | João Pires & Matt Gant | | |
| Soil Type | Schist | Fermentation | In traditional granite lagars with foot stomping | | |
| Vine Age | Between 22 and 26 years old | Malolactic | None | | |
| Vines per Ha | 4000 | Maturation | Old Port casks | | |
| Pruning Method | Single and double cordon | Bottling Date | August 2019 | | |
| Altitude above sea Level | Between 250 and 400 metres asl | ANALYSIS | | | |
| Yield | Average of 6 ton/hectare | Alcohol (%) | 19.5% | Total Acidity (g/l) | 4.08g/l |
| Harvest Period | Various years | Residual Sugar (g/l) | 107g/l | Total SO2 (mg/l) | 90mg/l |
| Harvest Method | Hand picked | pH | 3.77 | | |