

Vintage Port 2018

RESTRAINED / ELEGANT / SUSTAINED

Elegance is our raison d'être at QPA, which is embodied in our vintage port



VINTAGE: In 2018, a wet, cool Spring delayed bud burst by up to three weeks. While August and September temperatures were higher than average, good soil moisture (thanks to the wet Spring), below average yields and the elevation of our vineyards (250 to 500 masl) resulted in us picking our reds at optimum ripeness, with vibrant flavour, good structure, and balanced acidity.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the fruit flavours. The grapes are handpicked, hand sorted, destemmed, and fermented by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. Foot treading followed by gentle plunging is employed on both 1ton bin and granite lagar ferments. At the appropriate time, a clean spirit (to give the best fruit expression) and sulphur dioxide is added to stop the fermentation, after which the ferments are drained/pressed, and transferred to stainless steel tanks, where the wine matures for 20 months before being blended. As ever, the blend is key. Grapes closer to the river give us the concentration whilst grapes from our highest elevations bring vibrant fruit characters and aromatics. Once blended the wine was bottled in August 2020.

COLOUR:

Deep ink

AROMA:

Red, blue, and black fruits, with chocolate, spice notes and lifted aromatics.

PALATE:

Rich, restrained, elegant style with a complex, seamless palate.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Long Clawson Stilton

CELLARING

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

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (49%) Touriga Franca (27.5%) Tinta Roriz (13%) Sousão (9%) Tinta Barroca (1.5%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars - 10 days on skins		
Vine Age	13 to 26 years old	Malolactic	No		
Vines per Ha	3500	Maturation	20 months in stainless steel		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 3-micron cartridge filtration		
Altitude above sea Level	Between 250 and 500 metres asl	Bottling Date	August 2020		
Yield	Average of 4 ton/hectare	Production	2068 Bottles		
Harvest Period	Between 14 th September & 6 th October 2018	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	19.5%	Total Acidity (g/l)	5.2g/l
		Residual Sugar (g/l)	104g/l	Total SO2 (mg/l)	43mg/l
		pH	3.6		