

A PACHECA PORTO VINTAGE2018

Producer Quinta da Pacheca Source Portugal Region Douro Appelation Porto Winemaker Maria de Serpa Pimentel

Grape varieties The grapes are from the oldest vineyards of Quinta da Pacheca with an average age of 60 years old where traditional Douro grape varieties predominate.

Viticultural year The 2018 viticultural year is characterized by very low production, a consequence of an extremely dry start to the year. The spring was extremely wet and cold. Budburst occurred with a delay of about 3 weeks. The months of March through June had above average rainfall and kept the vegetative cycle delayed until the ripening period, but restored the water levels in the soil that became available to the plants. However, periods of heavy rain and some weather phenomena caused cryptogamic diseases difficult to control with great loss of production that, in some vineyards, was total. Maturation occurred in dry and very hot weather. Harvest started in early September for the white varieties and mid-September for the red varieties. The good weather that lasted until the end of the harvest made it a healthy vintage, with the grapes entering the winery in good condition, resulting in balanced musts and very good quality wines..

Tasting notes Tinted and opaque in the center with dark red maple. The nose is full and very elegant with complex black fruit, fresh notes of menthol, eucalyptus and violet. In the mouth there's an explosion of wild fruit with fi rm but elegant tannins. Fresh and with an intensity that promises a long life.

Chemical Analysis

Achohol by vol.: 20% pH: 3,66

Baumé: 3,8 Residual Sugar: 106 g/L

Serving suggestions

Should be served slightly refreshed (16- $18\,^\circ$ C) and accompanying cheeses or desserts of dark chocolate and red fruits.

(i) Logistic information

Вох		Europalete		
6 x 75 CL	Cases / Layer	Layers / Pal	Cases / Pal	Bottle / Pal
	19	4	76	456

Barcodes

75 Cl: 5602947001130 6 x 75 Cl: 15602947002288





Accolades 91 points - Wine Enthusiast