



PORTO VINTAGE 2015

QUINTA DA CÔRTE

INTRODUCTION

Since 2013, Quinta da Côrte, situated in the heart of the Douro, in the Cima Corgo, has been producing wines which live up to the aspirations of Vignobles Austruy. With its wealth of old vines, growing techniques which pay due regard to tradition both in the vineyard and in the winery, and a desire to give every vintage a proper modern feel, the Quinta da Côrte is now regarded as one of the most compelling Estate in the Douro.

VINEYARD NOTES

Varietal Composition: In accordance with tradition, a considerable number of native varieties are grown side by side in the same plot. They include Touriga Franca or Touriga Nacional, Tinto Cao, Tinta Roriz and Tinta Barroca.

Vintage Report: Following a mild spring with rapid vine growth, the beginning of July brought a dry, warm, summer which reduced growth to a more measured pace. Some rain during September came at just the right time to produce harmonious fruit in very fine condition and with perfect ripening. This year now stands as one of the best vintages in the past 10 years.

Soil: Terraced vineyards with Schist soil

WINE NOTES

Vinification: After the grapes are sorted in the field and on sorting tables, they are placed in granite vats called lagares, where they will be treaded by foot. As a fortified wine, the fermentation is stopped by adding wine brandy.

Aging: 20 months in casks

Alcohol: 19.5%

pH: 3.4 g/L

Aging Potential: 20 years

TASTING NOTES

Coming from an exceptional plot in the Quinta, this 2015 vintage, red in color with Indian ink reflections, reveals its true qualities right from the outset: an intense nose of blackcurrant, blackberry, raspberry purée, cocoa, tobacco, pepper, cardamom and mild roasted notes is already a delight, and the palate confirms this first impression with an attack which is broad, full and powerful from the beginning before extending itself generously over a velvety, sensual underlying structure. There are flavors of over-ripe red and black berries and spices, with lively undertones which contribute to a well-balanced and harmonious whole. The long, robust finish, with its distinct but well-blended tannins, holds a promise of admirable keeping qualities. Still young, it can only grow in complexity in the years to come.

PAIRING

For a classic, unbeatable match, choose a Stilton, a Roquefort or a Gorgonzola. A dark chocolate fondant has already proved a worthy accompaniment, but then again, roast duck with blackcurrant sauce would also go wonderfully well.



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