

Bulas

PORT

LATE BOTTLED VINTAGE

2016



Produced with grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Fermented in stainless steel lagares at controlled temperature, with foot treading and addition of brandy to finish. Before bottling the single harvest wine, it aged in stainless steel vats during 4 years. This wine has a dense ruby colour and intense complex aromas with balsamic notes of red and black fruits and dark chocolate, which makes it very elegant and expressive. In the mouth it is dense, with firm tannins and good acidity, giving it balance, and has a long persistent delicious finish.

It offers great pleasure when tasted young, although it has great potential for storage in the cellar, where it can rest and improve over a long period. This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, although with time a decanter may be necessary. It is perfect with cheese, dark chocolate and panna cotta. Serve between 16 and 18°C.

Region | Douro

Grape Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | 4 years in stainless steel vats

Alcohol | 20,00% vol.

Baumé | 4,1

Total Acidity | 3,80g/dm³ (Tartaric Acid)

Volatile Acidity | 0,20g/dm³ (Acetic Acid)

pH | 3,88 | **Sugar** | 107,0g/dm³

Bottle | Porto Tradicional | **Capacity** | 750ml | **Weight** | 1361g

Box | 6 x 750ml | **Dimension** | 325 x 250 x 170mm | **Weight** | 8520g

Europallet | 1200 x 800mm | **Boxes per pallet** | 100