

Bulas

PORT VINTAGE

2017



Produced with grapes of excellent quality 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. 2017 was a wine exceptional year and therefore was declared Vintage Year.

Vinified in a stainless steel lagar with foot treading at controlled temperature and addition of brandy to finish. Before bottling the single harvest wine, it aged in stainless steel vats during 2 years in order to preserve its young and fruity character. This wine is not filtered, has a concentrated red-violet colour and intense and very complex aromas of black fruits with floral nuances of violets. In the mouth it is dense and intense, without losing energy and freshness, has a strong structure and a fresh long 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. Since wine is a natural product, sediment may appear over time and a decanter may be necessary. It is perfect with strong cheeses, dark chocolate, or to accompany red fruits-based desserts, such as cheesecake and panna cotta. Serve between 16 and 18°C.

Region | Douro

Grape Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Old Vines

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | 2 years in stainless steel vats

Alcohol | 20,00% vol.

Baumé | 4,5

Total Acidity | 4,10g/dm³ (Tartaric Acid)

Volatile Acidity | 0,21g/dm³ (Acetic Acid)

pH | 3,90 | **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

