



# QUINTA DE S. JOSÉ

## QUINTA DE SÃO JOSÉ VINTAGE PORT 2019



DENOMINATION	Vintage Port
TYPE	Red
GRAPE VARIETIES	Old Vines
REGION	Douro
SOIL	Schist
HARVEST	By hand to small cases of 20 Kg
VINIFICATION	Grapes are handpicked in 25kg crates at their optimal ripeness, aiming for vigorous ripening to achieve higher aromatic and polyphenolic concentrations. The grapes are cooled overnight to 10°C, destemmed only 50%, crushed, and then placed in the lagar. Maceration and fermentation for 5 days with constant foot treading (about 6 hours per day).
AGEING	The wine is blended and stored, partly in casks and partly in stainless steel tanks until bottling.
ALCOHOL	19,5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGAR	>4 g/l
TASTING NOTES	This Port is exuberant, full of character, complexity, and identity. Deep violet color with very lively fresh and floral aromas; on the palate, it has very fine tannins that give it a grand structure. Balanced, very refined, with a long and very persistent finish.