

## VISTA ALEGRE VINTAGE 2007

Single Estate

Porto Wine | Portugal - Demarcated Douro Region



### Grape Varieties

Careful selection of grapes from Quinta da Vista Alegre, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca and Tinto Cão.

### Wine Making

The grapes are hand picked for small baskets; they originate from a single harvest and the winemaking is according to the traditional way to make Port Wine. After a partial stripe of the grapes, the grapes are trod by foot in old stone "lagares". The fermentation occurs with temperature control, being stopped by adding brandy (firewater). This wine as it is made, has very big aging potential.

### Sensorial Analysis

**Visual:** Clean

**Colour:** Dark red with violet nuances

**Aroma:** Intensely fruited. It exhales an intense aroma to red and black mature fruits

**Taste:** Soft and silky, full-bodied with a great structure, warm, very mature fruits like blackberry and the raspberry; evident but velvety tannins that provide a long tasting finish

### Suggestions

**Consumption:** Goes very well with strong cheeses such as Stilton, Roquefort, Danish blue, Portuguese Serra, among others. It can also be served with fruit or chocolate desserts, or eventually a good cigar.

Unfiltered wine; once the bottle is opened it should be consumed in the same day, as any wine of kept. After the decantation process, the wine will open and will reach its peak, next it will gradually loose its freshness, changing the tasting notes.. Should be consumed at a temperature between 16° C to 18° C.

**Preservation:** One should keep the bottled on the horizontal position, at a constant temperature and away from intense direct light. As the wine ages in the bottle, with time it may form some natural sediment in the bottle, so it should be carefully opened and decanted, before being served.

### Other Information

**Bottling Year:** 2009

**Aging:** If stored under the ideal conditions, has an aging potential in the bottle of over 30 years.

### Technical Details

<b>Alcohol:</b>	20% vol. (20° c)
<b>Total Sugar:</b>	114,1 g/l
<b>Total Acidity:</b>	4,17 g/l (tartaric acid)
<b>pH:</b>	3,64
<b>Total Sulphur Dioxide (INS 220):</b>	34 mg/dm <sup>3</sup>
<b>Baumé:</b>	3,8

### Logistic Information

<b>Bottle:</b>	Bottle VINTAGE dark - 750 ml
<b>Cork:</b>	Natural Cork
<b>Individual Packaging:</b>	Individual wooden box or wooden case of 6 bottles
<b>Packaging:</b>	Carton case of 6 bottles or wooden case of 6 bottles
<b>Palletization:</b>	60 carton cases of 6 bottles
<b>EAN 13 (Bar Code Bottle):</b>	5 602 660 00299 5
<b>ITF 14 ( Bar Cod Cases):</b>	1 5602 660 00299 2

### Wine Maker

Manuel Tavares / José Araújo

### Medals & other Awards

Gold Medal "INDIA WINE CHALLENGE 2010" (January 2010/India)

Best Fortified Wine "INDIA WINE CHALLENGE 2010" (January 2010/India)

Gold Medal " MONDE SELECTION 2010" (April 2010/Belgium)

Silver Medal "INTERNATIONAL WINE AND SPIRIT COMPETITION 2010" (May 2010/U.K.)

Gold Medal "CHALLENGE INTERNATIONAL DU VIN 2010" (May 2010/France)