



QUINTA DE CEIS

Vintage old vines 2019

VINEYARDS AND HARVEST NOTES

Grapes were selected from old vines in our best plots in the Cima Côrgo sub-region.

The predominant traditional grape varieties in this **QUINTA DE CEIS Vintage Port 2019** from old vines are Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, and other indigenous Douro varieties. These three main varieties together bring harmony, with the firm tannins of Tinta Roriz, the balsamic aromas of rockrose (esteva) from Touriga Franca, and the red fruit aromas along with the freshness of Touriga Nacional.

The harvest took place during relatively cool temperatures, which allowed us to obtain grapes with great aromatic expression and balanced alcohol levels. The absence of temperature spikes resulted in the elegance, acidity, and vibrant fruit character that we find in this wine, which is of excellent quality.

WINEMAKER'S NOTES

Winemaking with the most modern technology and complete temperature control. The bunches that were not in perfect condition were removed. Full de-stemming, gentle crushing, and thermal shock were followed by a cold pre-fermentation maceration period in the press for about 12 to 24 hours. The masses were then transferred to wide, shallow fermentation tanks, where they fermented for about 10 days at temperatures between 24°C and 26°C. The bottle should be stored horizontally, protected from light and heat, ideally at a temperature below 16°C.

TASTING NOTES

This **QUINTA DE CEIS Vintage Old Vines 2019** is an excellent example of Vintage, one of the most iconic wines in the world. It has a dark color and a complex, intense aroma, with prominent notes of blackberry, cherry, and blackcurrant. On the palate, it is very balanced with volume and vibrant acidity. Firm tannins with good texture. The finish is long, fresh, and with notes of wild berries.

It pairs well with chocolate desserts, strong-flavored cheeses, nuts, and other dried fruits such as figs and apricots. A delightful wine to enjoy at the end of a meal.

A wine that will remain attractive throughout its evolution in the bottle.

As a natural wine, it may form a deposit with age.

We recommend decanting to remove any potential natural sediment created during aging. Serve carefully, at a temperature between 16°C and 18°C.

Once opened, it is best consumed within 2 to 4 days.

TECHNICAL INFORMATION

Blend of old vines:

Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, and others

Designation of origin: PDO Douro

Batch: AD19V

Vineyard location: Cima Corgo

Alcohol content: 20%

Total sugars: 85 g/dm³

pH: 3.92

Total SO₂: 69 mg/dm³

Baumé: 3.2

Total acidity: 4.3 g/dm³ (tartaric acid)

Nominal volume: 75cl / Contains Sulfites

Produced and bottled by Alceis Invest, Lda, Gouvães do Douro, Sep. 2021

