



QUINTA DE CEIS

Vintage

Old Vines 2019



VINEYARDS AND HARVEST NOTES

Grapes were selected from old vines in our best plots of QUINTA DE CEIS, in the Cima Côrgo sub-region.

The predominant traditional varieties of this QUINTA DE CEIS Vintage Port 2019 vintage old vines are Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca and other native Douro wines. These three main varieties bring together the harmony of the firm tannins of Tinta Roriz, the balsamic aromas of cistus from Touriga Franca and the aromas of red fruits with the freshness of Touriga Nacional.

The harvest was carried out at relatively cool temperatures, which allowed obtaining grapes with great aromatic expression and balanced alcohol content. The absence of temperature peaks was reflected in the elegance, acidity and type of vibrant fruit found in this wine, of excellent quality

WINEMAKER'S NOTES

Vinification with the most modern technology and total temperature control. Curls that were not in perfect condition were eliminated. Total destemming, gentle crushing and thermal shock, followed by a period of pre-fermentation cold maceration in a mill for about 12 to 24 hours, after which the masses were transferred to large and low fermentation vats, where they fermented for about 10 days at temperatures between 24°C and 26°C.

The bottle should be kept in a horizontal position, protected from light and heat, ideally at a temperature below 16°C.

TASTING NOTES

This QUINTA DE CEIS Vintage 2019 old vines is an excellent example of Vintage, one of the most iconic wines in the world. It has a dark color, a complex and intense aroma, which highlights blackberry, cherry and black currant. Very balanced in the mouth with volume and lively acidity. Firm tannins with good texture. Long finish, with freshness and hints of wild berries.

Pairs with chocolate desserts, intensely flavored cheeses, nuts and other dried fruits such as figs and apricots. Delicious for the end of meals.

A wine that will always be attractive throughout its evolution in bottle.

Natural wine subject to deposit with age.

We recommend decanting to remove any natural deposit created with aging, serving with care.

Serve slightly chilled at a temperature between 16°C and 18°C.

Consume after opening, preferably between 2 to 4 days.

TECHNICAL INFORMATION

Blend:

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

Designation of origin: PDO Douro

Batch: AD19V

Location of vineyards: Cima Côrgo

Alcohol: 20%

Bottling date: September.2021

