

VINTAGE 2017 PORTO BIO

ABOUT

Whenever we decide to bottle a Vintage Port, it is because we feel there is something unique and between in our hands. The year 2017 was a fantastic harvest in terms of quality and we want to share with you this unique handcrafted wine. This Vintage is the outcome of an exceptional work. Only a strict selection of exceptional quality from our harvest will be included in the production of this Port wine so ensure it will age for many decades.

TASTING NOTES

Color: Dark Purple

Aroma: Intense floral notes with fresh blackberries, black currant and blueberries

Palate: Rich and intense, great concentration, bold tannins wrapped with seductive black fruit flesh, elegant and floral finish. A real pleasure to drink young but with great aging potential.

ELABORATION

The fermentation occurs with partly destemmed grapes with temperatures not higher than 27 °C. This wine is bottled unfiltered to preserve all its concentration. Decant when drunk young to aerate the wine. After a decade in the bottle it will start developing sediments that are no arm.

VARIETALS

Tinta Roriz (30%), Touriga Nacional (30%), Touriga Franca (30%), Sousão (10%)

PAIRING SUGGESTIONS

Dark chocolate, blueberry pie, black pepper steak, strong cheeses.

OTHER INFORMATION

Alcohol 19,5% Total acidity 3,94 (g/l. tartaric acid) pH 3,71

www.trovisca.com

