

VISTA ALEGRE
LATE BOTTLED VINTAGE
2003



Porto Wine | Portugal - Demarcated Douro Region

Grape Varieties

Careful selection of grapes from Quinta da Vista Alegre, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, 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: Full Ruby
Aroma: Rich aroma, it exhales as intense aroma to red fruits jam
Taste: Very powerful structure fruited, full-bodied and round

Suggestions

Consumption: Perfect with several kind of cheeses and desserts made from chocolate, cream,, and coffee as well as fresh fruits, red fruits and wild fruits, prunes and pineapple. Also harmonizes very well with ham, smoked ham. Once the bottle is opened it should be consumed in a few days, because even though is spent some time in oak casks, the oxygenation was very small. So, after opening and decantation (if necessary), the wine will "open" and reach its peak, and then gradually will loose the freshness, changing dramatically the tasting notes. Should be consumed at a temperature between 14° C to 16° C.

Preservation: This is a traditional LBV, which means it is not cold stabilized and not filtered. It is used a cylindrical, natural cork, like a Vintage Port. 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: 2008
Aging: If stored under the ideal conditions, has an aging potential in the bottle of 20 years

Technical Details

Alcohol: 20% vol.
Total Sugar: 96,7 g/l
Total Acidity: 4,12g/l (tartaric acid)
pH: 3,63
Total Sulphur Dioxide (INS 220): 70 mg/dm3
Baumé: 3,4

Logistic Information

Bottle: Bottle VALLEGRE 1 dark - 750 ml
Cork: Natural Cork
Individual Packaging: Individual carton box
Packaging: Carton case of 6 bottles
Palletization: 105 carton cases of 6 bottles
EAN 13 (Bar Code Bottle): 5 602 660 00280 3
ITF 14 (Bar Cod Cases): 1 5602 660 00280 0

Wine Maker

Manuel Tavares / José Araújo

Medals & other Awards

Silver Medal "MUNDUS VINI 2008" (September 2008/Germany)
 Gold Medal "AWC VIENNA 2008" (October 2008/Austria)
 Bronze Medal "WINE STYLE ASIA AWARD 2008 " (October 2008/Singapore)
 Silver Medal "VINALIES INTERNATIONALES 2009 – OENOLOGUES DE FRANCE" (February 2009/France)
 Gold Medal "CHALLENGE INTERNATIONAL DU VIN 2009" (May 2009/France)
 Bronze Medal "DECANTER WORLD WINE AWARDS 2009" (May 2009/U.K.)
 Gold Medal "INTERNATIONAL WINE CHALLENGE 2009" (May 2009/U.K.)
 Silver Medal "INTERNATIONAL WINE AND SPIRIT COMPETITION 2009" (May 2009/U.K.)
 Trophy Excellence " LES CITADELLES DU VIN 2009" (June 2009/France)

