ESPORÃO

Grapes

100% Field Blend

Region/Appellation Douro D.O.C.

Alcohol by volume 19.50%

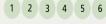
Residual Sugar 106 g/l

рН 3.4

Total Acidity 4.8 g/l

Drinking Window 2024 - 2035

Tasting Guide



Medium



Tasting note printed 25/04/2024

Single Quinta Vintage Port 2015 1X75cl

Winemaker Notes

Complex aromas with great intensity, dominated by dark berry fruits such as blackberry and cassis, balsamic notes. Firm and concentrated palate with balancing acidity, mature tannins well integrated in the body and volume. Long and persistent finish, balanced and elegant.

Vineyard

Quinta dos Murças is located in northern Portugal, on the right bank of the Douro river. It is characterized by its 8 diverse terroirs, which are distinguished by different altitudes, exposures, variation of schist soils and vertical vineyards streching 3.2 km along the riverfront. In 1947, the estate became a pioneer with the first vertical vineyard planted in the Douro region.

Winemaking

Hand-picked grapes are de-stemmed, crushed and fermented with indigenous yeasts, foot treading in granite 'lagares' where the brandy spirit was added. Pressed using an old-style vertical press.

Vintage

The winter was cold and dry, followed by a spring that was hot and also dry. Cooler than normal temperatures at the beginning of the summer accelerated the ripening process, producing healthy grapes at the harvest boasting good levels of acidity and concentration.

Food match

Mild Creamy Cheeses

Perfect with parma ham and melon as a starter or with desserts.

