

Hélder Cunha Fine Wines

Portie Vinho do Porto Vintage

VINHO DO PORTO 2010 · PORTO DOC

Castas tintas tradicionais da região do Douro

Tasting Notes

COLOUR

Deep purple-black colour.

NOSE

Notes of black currant, blueberries and some aromas of dark chocolate.

PALATE

Very full-bodied in the mouth, with delicious aromas of wild blackberries and black cherries, and a persistent and lively finish.

FOOD PAIRING

To accompany goat and sheep cheese; after the meal, with sweets, chocolates and cigars.

SERVING

16-18° · Ageing: Great ageing potential



Winemaker Notes

FIRST YEAR OF PRODUCTION

2010

CLIMATE & SOIL

Mountainous continental with hot and dry summers. Schist soil.

HARVEST

Early September. Hand harvest.

WINEMAKING

This wine is produced from the best grapes from 2010. The grapes were crushed in stone presses using foot treading. Wine brandy was later added, stopping fermentation. This wine has great aging potential.

AGEING

Steel tank and remaining time in bottle.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH	SO2 F/T
20%		4,36 g/L		0,35 g/L		121 g/L		3,76	34 mg/L
BOTTLE	Porto Tradicional Vintage	MAX Ø	81 mm	BOTTLES/PALLET	750	CASES/PALLET	125 cxs		
CLOSURE	Cork	BOTTLES/CASE	6	CASES/PALLET	125 cxs	PALLET WEIGHT	1000 kg		
VOLUME	750 ml	CASE WEIGHT	8 kg	PALLET WEIGHT	1000 kg	PALLET DIM.	Euro 1200x800x1800 mm		
BOTTLE EAN	5600816901758	CASE DIM.	243x161x313 mm	PALLET DIM.	Euro 1200x800x1800 mm	CATEGORY	Vintage		
BOTTLE WEIGHT	550 g	CASES/LAYER	25						
HEIGHT	291 mm	LAYERS/PALLET	6						