

PORT WINE



PORTO MESSIAS COLHEITA 62

Producer

Soc. Agric. Com. Vinhos Messias, SA

Region Demarcada do Douro | **Country** Portugal

DOC Vinho do Porto

Vintage 1962

Soil Schistose

Alcohol Volume 20,0 % vol.

Total Acidity 4,65 g/l in tartaric acid

Residual Sugar 113,06 g/l

Winemaker Elizete Beirão | Ana Urbano

Winemaking Process Wine fermented after partial destemming at controlled temperature (24-28°C), when must reached the desired sweetness value, fermentation was interrupted by the add of brandy(77%); ageing in oak wood barrels for a minimum period of seven years, in our warehouses in Vila Nova de Gaia, till bottling

Tasting Notes Wine with ligh color and green hints. Exuberant aroma with predominance of a noble wood with nuts and chemical nuances. on the palate is elegant and fresh, at the end leave a pleasant aftertaste.



Grape Varieties

Touriga Nacional
Touriga Franca
Tinta Barroca
Tinta Roriz
Tinto Cão



Ageing Potential

Drink/Hold



Service Temperature

10-12 °C