

### CLÃ PORTO SPECIAL RESERVE

**VARIETIES:** Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão and Tinta Barroca.

**VINEYARDS:** QN; Sub-region Cima Corgo; average age 25 years; type A

**VINIFICATION:** Grapes selection at the entrance of the cellar. Fermentation with partial stripping in lagar under temperature control. Wine is naturally fortified by 20% with grape spirit. This wine results from a blend of several harvests and it's stored in stainless-steel tanks for 4 years. Part of the blend stays some months in Port oak vats.

**WINE ANALYSIS:** Alc/Vol 20%, total acidity 4,9 g/l, pH 3,40; red. sugars 95,3 g/l, total SO<sub>2</sub> 126 mg/l.



### TASTING NOTES 2011

*Winemakers:*

*Francisco Montenegro and Pedro Pina Cabral*

With a strong red colour and dark orange hints, this wine presents an intense and mature red fruit aroma, with vanilla and balsamic notes. It shows some volume in mouth, smoothness and good fresh flavours, specially from the red and black jammy fruits. The final is long and very elegant.