



Quinta dos Poços PORTO VINTAGE 2017

Type of Wine	Port Wine
Vintage	2017
Varieties	Touriga Nacional (80%); Sousão (10%); Tinto Cão (10%)
Region	Douro
Production	1995 bottles of 75 cl
Bottling	August 2019
Climate	Atlantic with Mediterranean influence.
Soil	Schistose
Winemakers	Duplo PR
Producer	Sociedade Agrícola José Mesquita Guimarães, Lda.
Alcohol Content	19,5% Vol. (20°C)
Baumé	4°
pH	3,9
Total Acidity	3,68 g/dm ³ (tartaric acid)
Reducing Sugars	115 g/dm ³
Vinification	In granite presses with foot treading over 5 days of alcoholic fermentation, followed by 48 hours of maceration in a stainless steel vat, after fortification with brandy.
Maturation	22 months in stainless steel vat.
Colour	Deep violet color.
Nose	Deep and strong nose with intense aromas of rip black fruits.
Taste	In the mouth it is firm and concentrated with rip but soft tannins. With a long and persistent finish in the mouth, it is balanced with an excellent acidity that gives it enormous freshness.
Aftertaste	Long and persistent

