

# Vintage Port 2015

BROADBENT, DOURO, PORTUGAL



## HARVEST & VINTAGE NOTES

**HARVEST NOTES:** The 2014/15 viticultural year experienced a cold and dry winter, with rainfall at a record low. Spring and summer were dry and hot with 3 heat waves in June/July. August was cooler. Low humidity ensured that disease was at an all-time low. Harvest started in early Sept. under fine conditions. Rain in mid-September as well as lower temperatures allowed the grapes to reach full maturity without the problems of splitting and subsequent rot which could be expected in a year with normal levels of soil humidity.

**VINE AGE:** 80–100 years; **SOIL TYPE:** Schist

**WINEMAKING PROCESS:** Grapes were foot-trodden in granite lagares, and vinified with the stems. The wines were aged in old wooden vats over the winter, then moved to Vila Nova de Gaia in April, 2016. The final blend matured in wooden vats at our lodges in Vila Nova de Gaia, prior to bottling.

**TASTING NOTES:** Brilliant, with very dark purple color. Superb primary fruit aromas of blackcurrants, dark plums and fruits of the forest. The palate is medium sweet with a very defined structure and racy tannins with a long finish.



**WINE ENTHUSIAST**  
MAGAZINE

*RV, Wine Enthusiast, April, 2018*



**INTERNATIONAL**  
**WINE REPORT**

*JD, International Wine Report, November, 2017*



**WINEMAKERS:** Dirk Niepoort

**GRAPES:** Touriga Franca, Tinta Amarela, Tinto Cão, Tinta Barroca, Tinta Roriz, Sousão, Touriga Nacional and others

**ALCOHOL:** 19.5%

**RESIDUAL SUGAR:** 110 g/L

**PH:** 3.71

**TOTAL ACIDITY:** 4.1 g/L

**TOTAL SULPHUR:** 45 ppm

**ANNUAL PRODUCTION:** 5,000 L

**RELEASE DATE:** December, 2017

