



DONAMATILDE

FAMILY OWNED ESTATE



PORT WINE VINTAGE 2016

YEAR OF HARVEST
2016

TYPE OF WINE
Port wine with special designation
Vintage

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
Touriga Nacional, Touriga Franca,
Tinta Amarela, Tinta Barroca and
Rufete

WINEMAKING
Traditional method for producing
port, where by fermentation is
stopped by the addition of wine
brandy

AGING
First 2 years in tonéis (large oak
barrels) and the remaining years in
bottle (up to 20 years or more)

COLOUR
Intense ruby color

AROMA
Intense and complex initially to
mint, eucalyptus and blackberry
and then to dried fruits like fig
and black plum.

FLAVOUR
In the mouth the wine is full
bodied with strong tannins but at
the same time well rounded
and elegant. A long lasting
aftertaste.

**IDEAL TEMPERATURE TO
DRINK**
18 °C

**RECOMMENDATIONS FOR
CONSUMPTION**
Keep the bottle laid down; after
opening, pour the wine in a
decanter and drink within the
following 24 hours.

Alcohol content [% vol.]: 20.30
Residual sugar (g/l): 108
Dry residue (g/l): 131.1
Total acidity (g/l): 4.49