



DONAMATILDE

FAMILY OWNED ESTATE



PORTWINE COLHEITA 2013

YEAR OF HARVEST
2013

TYPE OF WINE
Port wine with special designation
Colheita

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
Old vines

WINEMAKING
Tradicional Port winemaking
where the fermentation is
stopped by the addition of
wine brandy

AGING
First 3 years in tonéis (large oak
barrels) and the remaining years in
600 litters oak barrels; ages at
least for 7 years

COLOUR
Deep red with goldish highlights

AROMA
Intense and complex with notes of plum and
blackberry jam and touches of dried fruits

FLAVOUR
In the mouth it is dense, full-bodied and with
a great balance given by a low feeling of
sweetness. Very long-lasting finish

**IDEAL TEMPERATURE TO
DRINK**
12-18 °C

**RECOMMENDATIONS FOR
CONSUMPTION**
Keep the bottle laid down; the wine
is filtered and it's ready to drink;
the bottle can be kept open for 3
months

Alcohol content (% vol.): 20.12
Residual sugar (g/l): 102
Dry residue (g/l) 123.6
Total acidity (g/l): 4.1