

Vintage Port 2020

RESTRAINED / ELEGANT / SUSTAINED



Elegance is our raison d'être at QPA, which is embodied in our vintage port

VINTAGE: In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by up to three weeks. Heatwaves through the summer resulted in below average yields and an early start to harvest. But the elevation of our vineyards (250 to 500 masl), combined with the low yields resulted in full flavoured wines with good structure and balanced acidity.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the fruit flavours. The grapes are handpicked, hand sorted, destemmed and fermented by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. Foot treading followed by gentle plunging is employed on both 1ton bin and granite lagar ferments. At the appropriate time a clean spirit (to give the best fruit expression) and sulphur dioxide is added to stop the fermentation, after which the ferments are drained/pressed, and transferred to stainless steel tanks, where the wine matures for 20 months before being blended.

As ever, the blend is key. Grapes closer to the river give us the concentration whilst grapes from our highest elevations bring vibrant fruit characters and aromatics.

Once blended the wine was bottled in August 2020.

COLOUR:

Deep ink

AROMA:

Red, blue, and black fruits, with chocolate, spice notes and lifted aromatics.

PALATE:

Rich, restrained, elegant style with a complex, seamless palate.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Strong cheese (stilton), Chocolate dessert or coffe

CELLARING

Drink now but will gain further complexity over the next 20 years.

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (58%) Touriga Franca (30%) Tinta Roriz (5%) Sousão (5%) Tinta Barroca (2%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granit lagars		
Vine Age	13 to 26 years old	Malolactic	No		
Vines per Ha	3500	Maturation	In stainless steel		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 3-micron cartridge filtration		
Altitude above sea Level	Between 250 and 500 metres asl	Bottling Date	March 2023		
Yield	Average of 4 ton/hectare	Production	2030 Bottles		
Harvest Period	Between 10 th and 14 th September 2020	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	19.5%	Total Acidity (g/l)	5.5g/l
		Residual Sugar (g/l)	80g/l	Total SO2 (mg/l)	117mg/l
		pH	3.71		