

Vintage Port 2018

RESTRAINED / ELEGANT / SUSTAINED

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

VINTAGE: In 2018, a wet, cool Spring delayed bud burst by up to three weeks. While August and September temperatures were higher than average, good soil moisture (thanks to the wet Spring), below average yields and the elevation of our vineyards (250 to 500 masl) resulted in us picking our reds at optimum ripeness, with vibrant flavour, 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:

Long Clawson Stilton

CELLARING

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

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (49%)	Winemaker	João Pires & Matt Gant		
	Touriga Franca (27.5%)	Fermentation	Wild ferments in 1ton bins and granite lagars - 10 days on skins		
	Tinta Roriz (13%)				
	Sousão (9%)				
Soil Type	Tinta Barroca (1.5%)	Malolactic	No		
	Schist	Maturation	20 months in stainless steel		
Vine Age	13 to 26 years old	Fining & Filtration	No Fining 3-micron cartridge filtration		
Vines per Ha	3500	Bottling Date	August 2020		
Pruning Method	Single and double cordon	Production	2068 Bottles		
Altitude above sea Level	Between 250 and 500 metres asl	ANALYSIS			
Yield	Average of 4 ton/hectare	Alcohol (%)	19.5%	Total Acidity (g/l)	5.2g/l
Harvest Period	Between 14 th September & 6 th October 2018	Residual Sugar (g/l)	104g/l	Total SO2 (mg/l)	43mg/l
Harvest Method	Hand picked	pH	3.6		



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 March 2023

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 coffee

CELLARING

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

Suitable for Vegetarians & Vegans

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