

## PORTO FINEST RESERVE COLLECTOR

### THE WINE

Crafted from young wines aged in vats, this 5-year average age blend is fruity, intense, and very well balanced.

### VINIFICATION

Fermentation of the must is done in open vats or granite lagares. The wine ages in large capacity wooden vats to retain colour and fruit.

### TASTING NOTES

Intense and opaque red colour. Its aromatic typicality is characterized by its powerful and dominant fruit, showing a deep ripeness of fruits such as black plum, fig, blackberry, raspberry, and cherry. The attack is smooth, with great volume and concentration in the mouth. Notes of black pepper and dark chocolate accompany the persistent and balanced finish.

### GASTRONOMY

It is a perfect match with chocolate and medium-bodied cheese. It is also an excellent accompaniment to game dishes, especially duck. Can be served with desserts made with red fruit or a mille-feuille of fresh cheese.



### GRAPE VARIETIES



Touriga Nacional  
Touriga Franca  
Tinta Roriz  
Tinto Cão  
Tinta Barroca  
Sousão

### CONSERVATION



Store the bottle upright, in a cool, dry and dark place.

### TEMPERATURE



16° - 18°C | 60,8°F - 64,4°F

### AWARDS



90/100 – Wine Advocate 2019, Mark Squires

Contains sulfites.  
Alcohol 19% vol  
Total Acidity 4,4 g/l  
pH 3,59  
Baumé degree 3,0  
Residual sugar 91 g/l

### DEMARCATED REGION



“...young wine... fruited, intense  
and well balanced.”