



QUINTA DAS
CARVALHAS

PORTO VINTAGE

ABOUT THE WINES

The Vintage Ports represent the essence of the wines produced at Quinta das Carvalhas. Made from selected parcels of old vines with both northern and southern exposures, as well as mature vines of Touriga Nacional, Touriga Franca, and Sousão, these wines are known for their immense power and quality, marked by a tremendous aromatic complexity, rich tannins, and excellent acidity, offering great potential to evolve in the bottle.

Vintage Ports are only produced in exceptional years, representing a small portion of the harvest. Historically, these extraordinary, powerful, and full-bodied wines are produced, on average, every three years in a decade.

VINIFICATION AND AGEING

The grapes are foot-trodden in traditional granite lagares, which, due to their shape, allow for perfect contact between the must and the skins, enabling greater extraction. Fermentation is then halted by the addition of grape spirit, followed by ageing in oak balseiros for a period of 2 years. After ageing in wooden balseiros, the wine is bottled between the second and third year after the harvest.

RELEASED VINTAGES

Vintage 2020

Vintage 2013

Vintage 1997

Vintage 2019

Vintage 2008

Vintage 1970

Vintage 2018

Vintage 2007

Vintage 1963

Vintage 2017

Vintage 2005

Vintage 2016

Vintage 2004



Nuts, intense-flavored cheeses, and blue-veined cheeses like Stilton. Dried fruits such as apricots and figs. Chocolate truffles.



The bottle should be stored on its side, protected from light and heat. Serve between 14 to 16°C.



Decant to filter the natural sediment before serving. Enjoy within 2-3 days after opening.

