

QUINTA DA COLMAÇA

COLHEITA PORTO



Bordeaux vineyard manager and wine maker Claude Gaudin is also passionate about port wine, such that he owns a small Quinta in the Douro Valley. The Quinta da Colmaça is comprised of 12 hectares of vines in the Cima Corgo, considered the best part of the Douro Valley. The average age of vines is 25 years, and the Quinta is ranked as a Class A vineyard. Here Claude produces small amounts of exceptional Late Bottled Vintage and Vintage Porto and his gem, the barrel-aged single-vintage tawny or Colheita port.

Region:	Douro Valley, Portugal
Appellation:	DOP Porto
Owner:	Claude Gaudin
Farming Practices:	Sustainable
Vineyard:	12 hectares
Varietals:	40% Touriga Franca, 25% Tinta Roriz, 25% Tinta Barroca, 10% Tinta Nacional
Soil:	Schist
Avg. Age of vines:	25 yrs-old average age
Yield/Hectare:	20 hectoliters/hectare
Average Production:	6,000 bottles produced

Vinification & Élevage: Hand harvest, traditional maceration by foot, fortification with neutral grape brandy, approximately 115 liters of brandy to 435 liters of must; the young wine is then aged 9 years in 550-ltr oak barrels or “pipes” before bottling.

Tasting Notes: At once delicate yet full flavored, Colheita port is a vintage tawny, offering the character of mature port wine with complex notes of hazelnuts, orange peel, caramel, dried fruits and spice, with a refreshing finish. Like any tawny port, Colheita port stays fresh after opening and may be enjoyed over a period of time. Enjoy Quinta da Colmaça Colheita Porto with walnuts, figs and other dried fruits, aged cheeses, chocolate and desserts such as crème caramel.

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