

PORTS OF DREAMS TUTORED WINE TASTING

Presented by
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Director of Technical and Certification Services
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David Guimaraens

Fonseca Vintage 1970 Port | The Fladgate Partnership

Carlos Alves

Kopke Very Old Dry White - Limited edition | Sogevinus

Filipe Marinho

Quinta da Devesa Tawny Colheita 1944 | Quinta da Devesa

Miguel Martins

Port Vista Allegre White Colheita 1940 | Vallegre

Manuel Henrique Silva

Rozès Colheita 1935 Port | Rozès

Jorge Pintão & Pedro Pintão

Poças 1918 | Poças Junior

Francisco Spratley Ferreira

Vallado Very Old Port - Nelson Mandela | Quinta do Vallado

Cristiano Van Zeller

Last Drop - 1870 Old Colheita Tawny Port | Van Zellers

Pedro Carneiro

Blackett Very Old Port | Alchemy Wines

Manuel Lobo & Tomás Roquette

Honore Very Old Tawny Port | Quinta do Crasto

FONSECA VINTAGE 1970 PORT THE FLADGATE PARTNERSHIP

FONSECA VINTAGE 1970 PORT



Background Information

The backbone of Fonseca vintage ports are the wines drawn primarily from Fonseca's three quintas, all located in the Cima Corgo: Quinta de Santo António, Quinta do Cruzeiro, and Quinta do Panascal. The finest grapes from these quintas produce its classic vintage ports. The grapes are still trodden by foot in the stone 'lagares' of Cruzeiro and Panascal.

Fonseca vintage ports are renowned for their voluptuous rich fruit, mouthfilling density, tannic structure and 'grip'. They are wines of breed, balance and great complexity.

Notes on Viticultural Year and Harvest

Winter rainfall from October to March was 40cm which was slightly above average. A very dry Spring followed by rain in May and June. From July through to October almost no rain fell and the vintage was made under ideal conditions.

Picking started on the 21st September and bunches were in perfect condition and completely free from disease. Sunny days and cool nights resulted in musts with tremendous depth of colour that took a lot of work. Yields were high.

Press Comments

Robert Parker, The World's Greatest Wine Estates, 2005 – 97 points
"An extraordinary Vintage Port, the powerful, exotic, multidimensional 1970 boasts a dark plum color with light amber at the rim. An intoxicatingly fragrant perfume of incense, liquorice, caramel, black and red fruits, and notions of saddle leather soars from the glass of its unctuously textured, full-bodied, velvety offering. This magnificent Port is finally hitting full maturity, where it should rest for another 20+years."

Roy Hersh, www.fortheloveofport.com – 98 points
"This mostly dark ruby colored VP with slight bricking on the rim shows vibrant, youthful fruit. Round and robust jammy plum, tar and sweet chocolate flavours. Great balance, finesse in a feminine style and boisterous tannins on the tsunami of a finish. Will this peak anytime soon? Not in this decade, it just keeps getting better."

Tasting Notes

Deep rich brick red – burgundy – colour. Browning rim. Attractive, rich, spicy, ripe, raisin, caramel and resin bouquet. Lovely weight and balance. Strong flavours of raisins, caramel and spice. Good depth and full length on the finish.

Storage / Handling

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When decanting the wine, stand the bottle upright a few hours before drinking to allow the collected sediment to fall to the bottom of the bottle.

After uncorking the wine, pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

Serving Suggestions

Walnuts are an excellent accompaniment to Vintage Port, as are blue veined and other richly flavoured cheeses. So too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.



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David Guimaraens

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KOPKE VERY OLD DRY WHITE - LIMITED EDITION SOGEVINUS



KOPKE
THE OLDEST PORT WINE HOUSE

VERY OLD DRY WHITE

- LIMITED EDITION -

VINIFICATION AND AGEING

Its fermentation takes place in stainless-steel vats, where the grapes macerate and are churned with their skins on, at controlled temperatures, to produce a white wine full of colour and structure, able to sustain prolonged ageing in oak. The fermentation is halted by adding grape brandy to create the final fortified wine.

Its ageing in wood for approximately 50 years in 300-litre barrels has transformed this wine into almost an essence, producing intense and complex aromas of spice, dried fruit, yellow stone fruit and notes of citrus. A dense white Port, concentrated and slightly dry on the palate. A surprising wine, with a vibrant yellow colour and a wide golden rim, full of rich and velvety flavours that come together in a delicate and stunning finish.

TASTING NOTES

A vibrant yellow colour, with a broad golden rim. Its ageing in wood for approximately 50 years has transformed this wine into almost an essence, producing intense and complex aromas of spice, dried fruit, yellow stone fruit and notes of citrus. On the palate it is dense, concentrated and a touch dry, packed with rich and velvety flavours which come together in a fine and delicate finish.

PAIRING

Its aromatic complexity engages the senses, making it a perfect combination for shrimp tempura, sea bass tartare, scallops au gratin or foie gras. One can get the best of its sophisticated flavour when it is paired with not too sweet desserts, like almond tart, apple crumble or blue cheese.

BEST SERVED / 8° a 10°C

VINE The rows of vines are traditionally planted across the slope in horizontal terraces. More recently, vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).	GRAPE VARIETIES Traditional Douro grape varieties.
SOIL Schist-sandstone (greywacke), interspersed with granite in some places.	TECHNICAL DETAILS ALCOHOL 21% PH 3,37 TOTAL ACIDITY 5,08 g/dm ³ REDUCING SUGARS 65 g/dm ³
HEIGHT / Up to 600 meters.	WINEMAKER / Carlos Alves

**Wine Tasting
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QUINTA DA DEvesa TAWNY COLHEITA 1944 QUINTA DA DEvesa



QUINTA DA DEvesa PORTO COLHEITA 1944

QUINTA DA DEvesa

Quinta da Devesa was already included in the first map of the Douro Demarcated Region, created by Baron of Forrester in 1844. Acquired by Fortunato family in 1941, it has been since then dedicated to Douro and Port Wines.

On the Cima Corgo sub-region, and only 10 kms away from Peso da Régua, Quinta da Devesa vineyard and winery are located on a promontory which overlooks the confluence of the rivers Douro and Corgo, from where a wonderful sight can be enjoyed, covering the valleys of the rivers and mountains of the region.

Its 34 hectares, planted with the grape varieties recommended for the region, go from a quota of 60 m up to 500 m high, part facing south getting an excellent sun exposure, and part facing the buttresses of Marão, where it receives natural cool winds. This diversity of solar and wind exposure provides different levels of grape maturation and development, which allow to temporize harvesting in optimal conditions.

TASTING NOTES

This Porto Colheita 1944 presents us with an outstanding bouquet, a very crisp acidity, due to the complexity, refined quality and long aftertaste.

The colour has green hints, proving its long age. The aromas and flavours go from dried fruits, nougat, honey, caramel, smoke, tobacco and coffee, ending with a long silky aftertaste.

TEMPERATURE

Serve at 14°C. Once opened, preserves its good tasting notes for at least 4 months.

WINEMAKER

José Fortunato Júnior

QUINTA DA DEvesa PORTO COLHEITA 1944

Quinta da Devesa Port Wines, are produced exclusively from lots vinified and aged in the estate.

Since 1941, vintages considered of superior quality by the family winemakers, were kept and stored in wooden barrels in the winery cellars.

Colheitas are dated Tawnies from one single harvest. The minimum age requirement is 7 years, but the tradition at Quinta da Devesa is to age several more years before bottling. The wine ages at our cellars in "balseiros", "tonéis" or 550l casks.

Produced and aged in Quinta da Devesa for over 70 years, this Colheita Port was bottled in 2018.



TECHNICAL INFORMATION

Grape Varieties: Old Vines with more than 20 traditional grape varieties of the region

Harvest Method: Hand picked

Fermentation: Granite 'lagares' (shallow treading tanks) with foot treading

Alcohol: 21%

Total Acidity: 6,68 g/l

Volatile Acidity: 1,60 g/l

Residual Sugar: 120 g/l

pH: 3,80

Bottle Size: 500 ml

Wine Tasting Representative:
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PORT VISTA ALLEGRE WHITE COLHEITA 1940 VALLEGRE



Português

Cor:

Vinho com um aspecto brilhante, de cor alourado profundo e com tons bem esverdeados.

Aroma:

O seu aroma remete-nos ao passado, à tradição que ano após ano, foi contribuindo para a concretização deste vinho magnífico, Intenso e complexo.

Exala a frutos secos torrados, (avelã e Noz), Especiarias (algo de pimenta, noz moscada), Mel, Resinas, melação, café e notas de tabaco!

Paladar:

É intenso, fresco e aveludado. Novamente as notas de café, madeiras balsâmicas, amêndoas torradas e mel. Sensação de frescor e algo de seco conferido por uma acidez bem estruturada. Final vibrante e envolvente!

English

Color:

Wine with a bright, golden deep color and greenish tones.

Aroma:

Its aroma transports us to the past, to the traditions of our ancestors, which with the passing of the many decades, led to this magnificent, intense and complex wine.

Roasted Dried Fruits, (Hazelnut and Walnut), Spices (Some Pepper, Nutmeg), Honey, Resins, iodine, Molasses, Coffee and Tobacco Notes!

Taste:

Intense, fresh and velvety. Once again, coffee notes, balsamic woods, toasted almonds and honey. Freshness and a somewhat dry sensation provided by the well-structured acidity. Vibrant and engaging finish!

Detalhes Técnicos / Technical details

Álcool / Alcohol	19,70 % vol.
Acidez Total/Total acidity:	4,63 g/l a.l.
pH:	3,83 g/l
Açúcares Totais /	121 g/l
Bé:	5

Equipa de Enologia / Oenology Team:

Fátima Lopes, César Pinhacho e Miguel Martins

**Wine Tasting
Representative:**
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ROZÈS COLHEITA 1935 PORT ROZÈS



ROZÈS COLHEITA 1935 PORT

CHARACTERISTICS

1935 was classified as a vintage year, featuring harmonious wines, rich in primary aromas and tannins. In that year, the flowering and fruiting came too late, because the Spring was abnormally cold, with some frosts, and Summer was unstable with some rain. Despite these small climatic setbacks, the harvests were carried out in ideal conditions.

OENOLOGY

- **Alcoholic fermentation:** Pellicular maceration in "lagares" with interruption of fermentation through the addition of 77% wine spirit.
- **Stage:** Stage and aging in wood (barrels, tanks and vats) up to the date of bottling.

TASTING NOTES

- **COLOUR:** Black greenish bronze.
- **NOSE:** Notes of highly perfumed, concentrated and complex aromas.
- **TASTING:** Round, complex and persistent. Great elegance with delicate notes of roasting and old wood. Immensely deep finish.

TASTING HARMONIES

Ideal to accompany nuts, cream-based desserts and caramel.

To serve at temperature between 16° and 18°C.

VINHO COM MODERAÇÃO
Beba com Moderação

VRANKEN POMMERY
DEUXIÈME

IFS
Liquor

Wine Tasting Representative:
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POÇAS 1918 POÇAS JUNIOR

POÇAS 1918

QUALITY	Very Old Tawny Port
ORIGIN	Portugal – Douro Valley
AGING	<i>A selection of the oldest wines from the company, specially bottled to celebrate the 100th anniversary</i>
DATE OF BOTTLING	Bottled according to demand
WINEMAKERS	Jorge Manuel Pintão / André Fimentel Barbosa
TASTING NOTES	Beautiful deep color with a slight greenish edge. We notice that we are in the presence of a very old and rare wine. Great complexity and refinement on the nose. Intense layers of aromas (molasses, spices, dry fruits and tobacco). On the mouth, a perfect balance between acidity and sweetness in a creamy and concentrated palate leading us to a remarkable very long and persistent finish.
ALCOHOL	19.94% Vol.
REDUCING SUGAR	217 gr/l
TOTAL ACIDITY	4.98 gr/l as Tartaric Acid
pH	3.35



**Wine Tasting
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VALLADO VERY OLD PORT - NELSON MANDELA QUINTA DO VALLADO



FACT SHEET

The Wine

Vallado Very Old Port was bottled in 2018, in celebration of the 100th birthday of Nelson Mandela.

This Port Wine batch was kept with great care for over 100 years, in the original barrels, where it aged. This wine originated from vines that pre-date phylloxera, and was produced using the traditional method of foot-treading in lagares.

It's an ultra-rare wine, with exceptional qualities, that can still live on for many years.

Aroma: This extraordinary Port is gifted with a seductive color, reminiscent of amber or even mahogany. The aroma is highly complex and rich, with numerous nuances of dried fruits (figs, almonds, plums), iodine, tobacco and spices, whilst never ceasing to be fresh and harmonious.

Taste: Once tasted, the wine becomes sublime. Extremely rich, unctuous, concentrated, dense but in perfect harmony with its acidity, bringing it and endless and explosive aftertaste.

Ageing: This wine matured for most of it is long life in 600 litre barrels.

Grape Varieties: Very old vines where used for the production of this wine, which normally consist in a blend of: Tinta Roriz, Tinta Amarela, Touriga Franca, Tinta Barroca, Touriga Nacional amongst many others.

Alcohol: 20°
Degree Baumé: 7,7
pH: 3,

Quinta do Vallado

Quinta do Vallado, established in 1716, is one of the oldest and most famous "Quintas" in the Douro Valley. It once belonged to the legendary Dona Antónia Adelaide Ferreira and today, on the year of its 300th anniversary, it still belongs to her descendants.

For almost 200 years, Quinta do Vallado's main activity was the production of Port wines, that were commercialized by the Ferreira Port House - part of the Ferreira family. Since last century's early 90's, Quinta do Vallado sells still and Port wine under the estate name brand.

Quinta do Vallado now holds over 70 ha of vineyards near the city of Peso da Régua, and an additional 30 ha, recently planted at Quinta do Orgal, in Vila Nova de Foz Côa. The three cousins responsible for the estate, João Ferreira Álvares Ribeiro, Francisco Ferreira and Francisco Olazabal - all descendants of Dona Antónia, have led the way in elevating Quinta do Vallado and its wines to a prestigious level of international recognition.

The estate's Wine Tourism is also a critically acclaimed as one of the most successful in the Douro region. Two small but dazzling Wine Hotels exist today, at Régua and in the Upper Douro, in Vila Nova de Foz Côa, where guests can enjoy a multitude of wine-related activities.

Wine Tasting Representative:

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ESSÊNCIA DO VINHO 2019

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LAST DROP - 1870 OLD COLHEITA TAWNY PORT VAN ZELLERS

A unique duo of rare old Tawny Ports...

RELEASE NO. 11

The Last Drop Distillers is the home of the world's most exclusive spirits collection. For the last ten years, we have brought to connoisseurs and collectors across the world, some of the finest whiskies and cognacs we have ever tasted. Ben Howkins – a renowned authority on Port and one of our TLD directors – has long believed that there was space in our growing collection for a truly fine old Tawny Port. So in 2016 we journeyed to one of the oldest and most inaccessible wine regions in the world: the Douro Valley.

For many centuries, generations of farmers in the majestic Douro Valley in northern Portugal have kept back stocks of their best wines. These ancient oak casks were seldom moved and only rarely topped up. A few litres might be enjoyed on special occasions but prized aged Tawny Ports were absolutely 'the family silver'.

The van Zeller family arrived in Portugal in the middle of the XVIIth century, when they left their original birthplace in the Low Countries (Netherlands) for the Douro Valley. The van Zellers quickly established themselves as Douro and Port wine merchants via marriages with already established families in the trade in Porto. Highly respected within the Douro, the van Zeller winery is now run by Cristiano van Zeller.

Ben Howkins has known Cristiano for many years, and felt he would be the perfect partner for The Last Drop. And so it proved: after much searching, they have unearthed something unique and wonderful: The Last Drop "Centenario": a Duo of Ports.

Our 11th release comprises two very old Tawny Ports, from 1870 and 1970. One hundred years separate these two extraordinary ports, but they are both from the same vineyards – across the river from Quinta Santa Julia, the 18th century family estate of the van Zeller family, in the Baixo Corgo.

Only 770 sets exist...

Each bottle has been scrupulously bottled and wax-dipped by hand. Part of the "Finest Aged" range, The Last Drop "Centenario" Port Duo is presented in a forest green The Last Drop Distillers case. A generous 50ml miniature of each Port, two custom-made stoppers, a luxury tasting book and a signed certificate of bottling complete the meticulous presentation.

1870 Old Colheita Tawny Port

CRISTIANO VAN ZELLER'S TASTING NOTES:

"Deep mahogany at its core, adorned by a halo of midnight and olive green. As the wine is poured, a subtle aroma fills the room, with layers of rosemary and toffee. The nose is of fig, honeysuckle and molasses, overlaid with cedar, roasting coffee, cigar leaf and honeyed orange peel. A vibrant acidity transforms this testimony of time as the wine lingers with an astonishing persistence and an endless finish."

TASTING NOTES BY NEAL MARTIN

Wine Critic for Vinous, previously of The Wine Advocate, Author of Pomerol

"It has an arresting bouquet with scents of black plum, rosehip syrup, Manuka honey, fig and grilled walnut... Beautifully balanced, fresh and slightly viscous in texture, this is a complex Tawny Port whose age has not diminished just how delicious it tastes. It just goes out to offer gorgeous mulberry, clove, eau de vie and Chinese five-spice notes throughout its harmonious and poised finish. This is just a sublime Tawny of class and pedigree and it comes highly recommended. 97 Points. Drink!"

1970 Old Colheita Tawny Port

BEN HOWKINS' TASTING NOTES:

"Glorious reddish brown colour; aromas of rich balanced nutty fruits; deep rich balanced flavours giving way to an enviable freshness that excites and enervates the aftertaste. This wine, almost 50 years old, tastes more generous and harmonious than many 1970 vintage ports taste today. From the same provenance as its elder sibling, the 1870, neither aged tawny ports have ever left the Douro Valley... until now."

TASTING NOTES BY NEAL MARTIN

"Clove, toffee, wild fennel and smoke aromas. The palate is sweet and crisp on the entry with a tang of Seville orange marmalade and quince. There is great tension here thanks to the fine seam of acidity with a fresh, almost "zippy" finish that belies its age. A fine Colheita Tawny. 93 Points. Drink!"



Only 770 sets worldwide...

With only 770 sets (2 x 75cl bottles + 2 x 5cl miniatures) available in total, this release is strictly limited. Please contact us as soon as possible for more information on the exceptional The Last Drop "Centenario" 1870 & 1970 Aged Tawny Port Duo.



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Cristiano Van Zeller

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HONORE VERY OLD TAWNY PORT QUINTA DO CRASTO



HONORE VERY OLD TAWNY PORT



Appellation
Port

Grape Varieties
Field Blend

Winemaking
Port wine traditional winemaking. The wine was then racked to 650-litre chestnut wood casks.

Ageing
In 650-litre chestnut wood casks for more than a century

Tasting Note
Deep amber in colour, with light olive-green tones. The nose has the exceptional intensity and complexity to be expected in a wine that has aged in cask for more than a century. This is a seductive wine with easily identifiable aromas of honey, tobacco leaves and nuts. A true surprise on the palate – it begins concentrated and then evolves elegantly to reveal layers of seductive sweetness and refreshing acidity. This extraordinarily persistent wine will awaken all of your senses, entrancing you with its magic.

Technical information

Serving temperature 10-12°	Landscaping Socalcos (terraces supported by stone walls)	Alcohol, ABV 19,7%	Analysis Total Acidity: -11,87 gr/L pH: 3,36 Residual Sugar: 304 gr/L Baume: 15,4	Bottling December 2015	Winemaker Manuel Lobo
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Wine Tasting

Representative:

Manuel Lobo & Tomás Roquette

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BLACKETT VERY OLD PORT ALCHEMY WINES

BLACKETT
VERY OLD
PORT



Tasting Notes

ALCHEMY WINES 2019

Color	Greenish Brown	Soil	Schist
Flavor	Honey, hazelnut, figs, black chocolate, old vanilla, orange, walnut, scented tobacco leaves and hints of mint	Aging	Barrels
Palate	Intense, complex and endless	Bottled	2019
Quality	Very Old Port	Chemical analysis	
Origin	Portugal Região Demarcada do Douro	Alcohol	20% Vol
Sub region	Douro superior	Acquired Sugar	274 g/dm ³
Grape Variety	Tinta roriz, tinta amarela, touriga nacional and others	Total acidity	9.17 g/dm ³
		Baumé	13.8
		pH	3.34

**Wine Tasting
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APOIO



Instituto dos Vinhos do Douro e do Porto, I. P.



Metro do Porto, SA



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INSTRUMENTOS DE GESTÃO



AMORIM

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MEDIA PARTNERS



REVISTA OFICIAL



LOJA ONLINE POWERED BY



A Essência do Vinho - Porto 2019
assume uma responsabilidade social.



Seja responsável.
Beba com moderação.