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Allesverloren Port 2004

Colour: Dark ruby.
Bouquet: Delectable aromas of raisins and blackcurrant with coffee and mocha undertones.
Taste: Rich dark prune, mocha and delicious fruitcake. Savoury with a velvety palate and an aftertaste impressively long.

Cheese, desserts or simply on its own.

variety : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, 10% Touriga Naçional, 10% Tinta Röriz, 10% Malvasia Rey, 10% Tinta Francesca
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Coastal
analysis : **alc :** 18.03 % vol **rs :** 97.5 g/l **pH :** 3.03 **ta :** 7.3 g/l
type : Fortified **style :** Sweet **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Viticulturist: Danie Malan**
The seven cultivars from which the port is made came from trellised vineyards, grown in Malmesbury shale at between 270m and 340m above sea level. Planted from 1954, the vines received no irrigation.

about the harvest: The grapes were harvested fully ripened at 26° Balling in mid-March.

in the cellar : After harvesting the wine was blended before ageing in wood for just over four years (49 months) in old oak.