

Welmoed Port

Deep red with bright red hue with an intense cinnamon, spice, black currant and raisins. Full ripe fruit palate with nicely integrated tannins and sweetness. The finish is long, spicy and complex. What better way to round off a meal than with assorted biscuits and all kinds of cheese, accompanied by a glass of Welmoed port?

variety : Tinta Barocca | Tinta Barocca

winery : Welmoed Winery

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : **alc** : 18.4 % vol **rs** : 99.0 g/l **pH** : 3.86 **ta** : 4.6 g/l

pack : Bottle

ageing : This fortified wine can easily be kept for the next 10 years.

in the vineyard : The soil type is weathered granite planted with rootstock R99 and 101- 114 Mgt. The vines are on average 15 years old and the yield is 6 tonnes per hectare.

about the harvest: Harvest date would be as late as possible for the grapes to be succulent sweet, so it is usually late March. The grapes were harvested at 25-26°B.

in the cellar : The grapes was fermented at 25°C for 5 days till 12°B and then pressed at 12°B. The free run of juice and the pressed juice are fortified with Brandy Spirits.