

CLÃ PORTO SPECIAL RESERVE

CLÃ is a sub group of people that share the same interests and respect the same heritage within a common ritual (“clan” in English). The atmosphere painted on the bottle expresses a group of friends who are passionate about Port.

Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão and Tinta Barroca.

Vineyards

QN; Sub-region Cima Corgo; average age 25 years; type A.

Vinification/Ageing

Grapes were meticulously sorted as they arrived at the cellar. Fermentation with partial stripping in the press under temperature control. Wine is naturally fortified by 20% with grape spirit. This wine results from a blend of several harvests and is stored in stainless steel tanks for four years. Part of the blend stays some months in Port oak vats.

Wine analysis

Alc/Vol 20%; total acidity 4.9 g/l; pH 3.40; RS 95.6 g/l; total SO₂ 126 mg/l.



TASTING NOTES

Winemakers: Francisco Montenegro and Pedro Pina Cabral

With a strong red color and dark orange hints, this wine presents an intense and mature red fruit aroma, with vanilla and balsamic notes. It shows some volume in mouth; smooth and good fresh flavors, especially from the red and black jammy fruits. The finish is long and very elegant.

Ready to drink now or cellar indefinitely.
Decanting recommended.

Best enjoyed at 60°F.