



Quinta do Infantado®

Fondé en 1816 Established in
Fundada em

Single Quinta Estate bottled Douro and Porto

Quinta do Infantado 2004 Vintage Porto

Technical Sheet

Region	Douro
Sub-Region:	Gontelho, Cima Corgo
Vineyard location:	Serra Douro, Serra de Baixo and Castelos.
Vineyard surface:	6 ha + 1.5 ha + 3 ha
Soil:	Xistous
Altitude:	350, 200 and 250 meters
Grapes:	Mixed grapes in the old vineyards, Touriga Franca and Touriga Nacional.
Vinification:	Not destemmed, fermentation in lagar, foot threaded. 77% alc./vol wine brandy used to stop fermentation.
Aging:	30 months in <i>balseiro</i> (old wood tank, +100 years).
Bottling:	14'510 bottles, 3'470 halves e 368 magnum, all numbered, bottled on May 2007.
Alcohol:	19.50 % alc./vol.
Residual Sugar	2.30 Baumé or 75 g/l
When to drink:	We believe this Porto will mature well in bottle for 3-40 years.
Cellar conditions:	Humidity 70%, temperature 14 °C.
Tasting Note:	Deep ruby colour, very grapey and vinous on the nose, also notes of black fruit and spices. Mouth is fruity and spicy, round ripe tannins, long, medium-dry finish.
Service:	Please decant 2 hours before serving at 17-18°C.
Viticulture	José Carlos Oliveira and João Roseira
Winemaker:	Luís Soares Duarte and Fátima Ribas

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