

ESTD 1870



QUINTA DO SILVAL

family estates

MAGALHÃES

Carlo Magalhães

PORT WINE



VINTAGE



2016



**TOURIGA NACIONAL
TOURIGA FRANCA
TINTA RORIZ
TINTA BARROCA**

Classified with 95 points by International Wine Challenge London (IWC) and 95 points by Wine Advocate (Robert Parker)



Vines: Vines classified as “A”, the best in Douro Valley, planted on terraces in Vale de Mendiz at Pinhão River Valley. Acidic and schistic soil with some stones, located at an altitude of 250 to 350 meters. Average age of the vines is over 30 years old.



Vinification: The grapes are carefully selected when harvested as at the entrance to the winery. Alcoholic fermentation in a lagar at a controlled temperature and fortified with local brandy at 77%.



Ageing: 2 years with controlled temperature in stainless steel vats where it softens and matures without losing its freshness. Unfiltered.

Tasting notes



Intense dark ruby, bright and clean.



Pure fresh fruit, eucalyptus notes, chocolate, coffee and spices.



Full body, very complex flavours and smooth tannins. Sophisticated, elegante, beautiful structure, and with an incredible persistent long finish.

Serving suggestions



Serve from 12°C to 16°C.



Excellent accompaniment for hard cheeses as well as all sorts of desserts based on chocolate, preferably dark.



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