

COLHEITA 2002 PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

THE WINE

Colheita Ports are Tawnies of a single year, which must be matured in wood for a minimum of seven years before they are bottled. They share some of the characteristics of the old Tawnies with an indication of age (10, 20, 30 years old), although as wines of a single harvest the individual features of each year are distinctively reflected. Conversely, aged Tawny Ports with an indication of age are blended to express a consistent style with little or no variation.

Warre's Colheitas are beautifully structured and delicious, delicate fruit, and enticing silky-smooth texture and a long opulent finish.

Warre's 2002 Colheita is a blend of the very highest quality wines from the 2002 harvest and matured in wood. The date of bottling is indicated on the back label. This allows one to work out how many years were spent in cask prior to bottling.

VINTAGE OVERVIEW

A potentially excellent vintage which was disrupted by rain during the harvest, with notable exceptions from properties that we are able to pick grapes early.

TASTING NOTE

Warre's Colheita 2002 has a light red colour with a tawny rim. The nose shows fresh aromas of red fruit with notes of orange peel. On the palate bursting with elegant nutty flavours such as almonds, with excellent fresh acidity, leading to a long and lingering finish.

STORAGE, SERVING & PAIRING

Does not need decanting. The wine is ready to drink when bottled, but will maintain its quality in bottle. Colheita Ports take on all the nuances and refined nutty, dried fruit flavours of Aged Tawnies but should also express the unique characteristics of a single year. Colheitas make a good match with chocolate and dried fruits.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 4.7 g/L (tartaric acid)
Baumé: 4.0°
Allergy advice: Contains sulphites