



## Quinta do Pêgo Late Bottled Vintage Unfiltered Douro Port

main variety Touriga Nacional

vintage 2013

analysis alc: 20 | ph: . | rs: 99 | ta: .

type Fortified

producer Darling Cellars

winemaker .

### tasting notes

This elegant port has rich red colour and the aroma is fine and delicate with good intensity. The taste is fresh and presents a variety of berry and other fruit flavours. In the mouth it has excellent volume, complexity and a very present acidity. The tannins are strong but soft and well integrated providing harmony and balance with notes of black fruit, especially plum. It has an appealing, intense and long finish. The taste is just as good as many vintage ports.

### ageing potential

This port is ready to drink now if you want a young, concentrated and very fruity taste. But if you prefer a more mature and soft port, you should wait a couple of years - and then remember that decanting is necessary in order to avoid the natural depôt which arises because the wine is unfiltered. That is one of the reasons why it is possible to obtain this extremely high quality.

To be enjoyed: Now - 2028

### blend information

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Sousão

### food suggestions

This port is perfect as an "after-dinner-drink", but you can also enjoy Quinta do Pêgo Late Bottled Vintage 2013 with almost all kinds of cheese, chocolate and candied fruit. Serve it slightly chilled or at temperature between 14°C and 16°C.

### in the vineyard

Quinta do Pêgo is a vineyard situated on the way from Régua to Pinhão - approximately 3 km before Pinhão on the right hand - in the Douro Valley in Portugal. Quinta do Pêgo is situated 138 m. above the surface of the Douro River and the vineyards are situated up to 350 m. above the surface of the Douro River. Quinta do Pêgo owns an area of approximately 33 ha. - approximately 30 ha. is planted with vines. The land is classified in group A, which is the absolute best group. Without doubt it is one of the most beautifully situated Quintas in the Douro Valley. Since January 2000, Quinta do Pêgo has been owned 50% by AMKA and since September 2003 Quinta do Pêgo has been owned 100% by AMKA who is in charge of the whole project.

Quinta do Pêgo produces some of the finest and best Ports, but the project also includes a total renovation of the old buildings and the building of a number of guest houses. After this total renovation, the quinta opened in the spring 2009 with hotel. Quinta do Pêgo is one of the most beautiful quintas in the Douro Valley - and Hotel Rural Quinta do Pêgo is certainly worth a visit.

### in the cellar

Late Bottled Vintage is sold as a compromise between vintage port and barrel port. Late Bottled Vintage is a wine from a good year, which is stored in barrels. Instead of bottling the port after two years, you have to wait until the port is between 4-6 years. This wine has been aged four years before bottling. Mainly Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão and Sousão grapes have been used for this port and all grapes are grown at Quinta do Pêgo's A classified vineyards in the Douro Valley in Portugal.