

Quinta do Infantado Vintage Port 2017

The Winery:

Quinta do Infantado, based in Pinhão, has been a leader in estate-bottled Ports since 1979. Prior to 1986, the British monopoly on Port required that all exported Ports be sent in bulk to Vila Nova de Gaia, 60 miles west of the Douro Valley, where they were bottled and shipped. This practice effectively prevented small private producers from exporting their wines, since the cost of running an operation in another town was prohibitive for these vineyard owners. In 1979 the laws were changed and Quinta do Infantado, who were already making their own wines, were amongst the first to begin exporting their wines. The estate, run by the brother and sister team of João and Paula Roseira., is famous for producing ports that are “meio-seco” or medium-dry in style. Infantado’s wines have more natural alcohol and less sugar than other ports, meaning that less “aguardente” or grape brandy has to be added. The wines are therefore more vinous (still wine-like), more balanced and drier than most ports. The wines are made exclusively from their own vineyards and are bottled at the estate – every cuvée they produce is from Class A vineyards. The vineyards (terraced, very steep, with densely packed soil) are worked in traditional methods: all elaboration is done by hand. The hand-picked grapes ferment long and slowly in lagares (2-foot high stone tanks) and are still foot “trodden”. Less than 2% of Port is still made by this century old, labor-intensive method.



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Retail Price: \$79.95
(Price subject to change without notice)
Product # 34518
Release Date: Fall 2023

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Region: Douro, Portugal

Variety: mixture of Touriga Nacional, Touiga Franca & Tinta Roriz

Winemaker: Alvero Roseira

Vinification: Partially destemmed, fermentation in lagar. 77% alc./vol wine brandy used to stop fermentation

Production: All the Quinta do Infantado vineyards are class 'A' and represent the best that the Douro Valley has to offer. All the grapes are all handpicked, foot-trodden and fermented in lagares. The fermentation lasts longer (3-4 days) compared to most ports in Douro which are fermented only for 24 hours. The Ports are drier in style than at some other wineries

Alcohol: 19.5%

When to drink: For its structure and balance this port will mature well in bottle for 1 to more than 40 years

Decant 2 hours before serving at 16-17 C

Established in 1816, its name comes from Infante (Portuguese for Prince) as it belonged to Prince D. Pedro IV, son of the Portuguese king D. João VI.

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ACCOLADES:

Wine Advocate: 91-93 points

“The 2017 Vintage Port is a field blend from old vines coming in at just 52 grams of residual sugar, meaning that it is very dry—in fact, well out of the norm and about as low as I've seen. This was the final blend, but a couple of weeks from bottling when seen. A step up on the 2016, this shows more intensity, more depth and more flavor. It is still lighter styled in the context of the vintage, but it has serious structure. With air, this becomes a bit more burly, but it is always going to be accessible relatively young. It should hold better than the 2016, nonetheless.” Reviewed July 2019

WineAnorak: 93 points

“Driest vintage ever with 56 g/l rs. They could write ‘Dry’ on the label, legally! This has a floral black fruits nose with some dusty hints, and a slightly rusted edge. This has a lush sweet palate with berry fruits, some cherry, and then some firm, dry tannins. It’s really distinctive with a dry, dusty mouthfeel, but you feel the sweetness on the finish. Shows a lot of concentration but needs time to settle down, with the dryness and savouriness quite distinct now.