

Quinta do Infantado White Port

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.



www.mcowines.com
Phone: 905-562-1392
Email: mco@mcowines.com

Quinta do Infantado White Port



Retail Price: \$19.95
(Price subject to change without notice)
Product # 592865
Release Date: TBA

Quinta do Infantado White Port

Region: Douro, Portugal

Variety: 25% Godello/Gouveio, 25% Moscatel & 25% Rabi-gato, 25% Viosinho

Winemaker: Alvero Roseira

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 and partially destemmed before fermentation, which took place in lagar (open tanks), with skin contact for the first two days. Fermentation was stopped by adding 77% alcohol spirit. The final product is a blend of wine aged in old tonneau and barrels for three years and a younger wine which has been aged in tank.

Alcohol: 19.5%

Tasting notes: Golden in colour, this white port is fresh with citrus fruit and peach aromas and a touch of almond nuttiness from the oak ageing. With 58g/l residual sugar, it is slightly sweet and best drunk as an aperitif.

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.

Quinta do Infantado White Port

ACCOLADES:

Wine Spectator: 89 points

??

Wine Enthusiast –Roger Voss: 90 points

“A wine that balances mature acidity with ripe apples, dried prunes and marmalade flavors. It neatly sits between freshness and maturity, a delicious balance“

Tasted Dec 2008

