

## OTIMA COLHEITA 2006 CASK-AGED DATED TAWNY



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' is the Portuguese word for harvest and a Colheita Port is thus a wine from a single year and – specifically – an aged tawny Port, matured solely in wood. These wines have some similarities with Warre's Otima 10 and 20-Year-Old (both styles are old tawnies) but as wines from a single harvest, Colheita Ports distinctively reflect the individual characteristics of one year. Conversely, aged tawnies with an age indication are blended to express a consistent house style with little or no variation over time. A selection of the finest wines from the 2006 harvest was made jointly by two generations of Symington family winemakers, Peter and Charles. The wines were placed in seasoned oak casks for long term ageing and following Peter's retirement in 2009, his son Charles took on sole responsibility for these casks, the finest of which he has selected for bottling from 2018.

### YEAR AND HARVEST OVERVIEW

The 2006 vintage presented some challenges due to a very hot summer and some rain in late September, which delayed the start of picking. Yields were much lower than in the previous vintage but the quality was high and Quinta da Cavadinha's altitude benefited the vineyard's grapes, protecting them from the heatwaves experienced during July, August and early September. The winter of 2005/06 brought good levels of rainfall which was most welcome following the previous year's drought and the water reserves created were critical in sustaining the vines through the hot spring and summer. The vintage started much later than usual at Cavadinha on the 25<sup>th</sup> of September to allow complete and balanced ripening of the grapes. A succession of Atlantic storms brought some rain just before the harvest started but strong winds rapidly dried the bunches, thus pre-empting any harm to the grapes which were delivered to the winery in fine condition.

*Charles Symington, Douro, October 2006*

### TASTING NOTE

Intense deep amber with a dense centre. Bright concentrated colour. Slight hint of molasses & dates on the nose, orange peel freshness and warm, oriental spices. Creamy mouthfeel. Very rich, lingering freshness.

*Symington tasting room, Autumn 2017*

### PROVENANCE · GRAPE VARIETIES

Vineyards: Warre's Quinta da Cavadinha (Pinhão Valley) and Warre's Quinta do Retiro (Rio Torto Valley) · Douro Demarcated Region · Portugal.  
Grape varieties: Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, and old mixed vines.

### STORAGE & SERVING

This is an exclusively wood-matured Port and once bottled it is ready to be enjoyed. The wine should ideally be served lightly chilled to enjoy it at its best. Warre's Otima Colheita Ports are a fine accompaniment to assorted sweet desserts and are equally pleasurable sampled on their own. Once open, the wine will keep for up to a month.

### WINE SPECIFICATIONS

Alcohol: 20% (v/v 20°C)  
Total acidity: 4.41 g/l tartaric acid  
Baumé: 4.0  
Allergy advice: Contains sulphites