

OTIMA COLHEITA 1995 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, specifically an aged tawny Port, given that it is matured solely in wood and for a minimum of seven years – although longer ageing periods are normal for Warre's Otima Colheita Ports. These wines have some similarities with Otima 10 and 20-Year-Old (both styles are old tawnies) but as wines from a single harvest, Warre's Colheita Ports distinctively reflect the individual characteristics of one year. Conversely, aged tawnies with an age indication (10, 20 years) are blended to express a consistent house style with little or no variation over time. Peter Symington selected some of the finest wines from the 1995 harvest, made at Warre's own Cavadinha vineyard, complementing these with some wine from Quinta do Retiro, a property that had supplied Warre's since the mid-1930s (acquired by the Symington family for Warre's in 2006). Following Peter's retirement in 2009, his son Charles, who had joined the company in the same year this wine was made, became responsible for following the wine's development in seasoned oak casks. He has chosen the very finest for bottling from 2018.

YEAR AND HARVEST OVERVIEW

The 1995 viticultural year in the Douro was characterized by below average rainfall, although evenly distributed across the winter months and through the spring growing season. This was beneficial, both in terms of rebuilding adequate water reserves in the subsoil and in the provision of watering at regular intervals during the vines' vegetative cycle. Flowering and fruit set took place under ideal conditions with an almost total absence of disease. The summer was hot and very dry with no rain to speak of in August, although this situation was partly compensated for by useful rain in early September, just before the vintage started. The generally favourable conditions through the year ensured a successful outcome to the vintage with fine, healthy grapes providing for the production of very sound, high quality wines.

Peter Symington, Douro, October 1995

TASTING NOTE

Pale, beautifully clear amber tone. Spicy, lifted almond and dark chocolate aromas. Notes of Turkish delight and rose water on the palate with hints of vanilla pod. Creamy, relishsome mouthfeel. Very crisp, long and dry finish.

PROVENANCE · GRAPE VARIETIES

Vineyards: Primarily from Warre's Quinta da Cavadinha in the Pinhão Valley, with a contribution from Quinta do Retiro in the 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: 3.99 g/l tartaric acid
Baumé: 3.7
Allergy advice: Contains sulphites