



HANDPICKED™
WINES

2004 Fortified Collection Colheita

- Lusciously sweet and spicy
- Tawny Port from a single harvest, or *colheita*
- Blend of the classic Douro black grapes
- Bottled late 2019



A NOTE FROM THE WINEMAKER

This Colheita is the sort of special, rare wine that the Portuguese usually keep for themselves.

SEASON

Spring rainfall was well below average and summer was dry and hot before a cool spell in autumn. Many vineyards experienced water stress, which, combined with very slow ripening, caused concern until rains late in the season gave a welcome boost and the sunshine returned for the run home to harvest of healthy, ripe fruit from mid-September.

WINEMAKING

This wine is a blend of the classic Douro black grapes – Touriga Nacional, Touriga Franca, Tinta Roriz and small amounts of other local varieties. The fruit was destemmed and fermented slowly in temperature-controlled vats to maximise colour and flavour extraction. Fermentation was arrested with a generous amount of natural fruit sweetness remaining and the wine was fortified then aged in wood barrels known as balseiro until bottling in late 2019.

TASTING NOTE

A classic Tawny Port with notes of fig, liquorice and cinnamon spice. It is lusciously sweet with aged character of toasted nuts and caramel.

REGION

This wine was grown in elevated vineyards near São João da Pesqueira in the Cima Corgo, Douro's middle region, where its best wines are grown.

Among the world's oldest wine regions, the Douro has long been famous for fortified wines of amazing intensity and endurance, made using the Portugal's robust and powerful native grape varieties.

The steep banks of schist and slate inland along the Douro River endure cold winters and hot, dry summers, all of which combine to produce naturally low yields of deeply coloured and intensely flavoured grapes.

The Quevedo family, Handpicked's grower in the Douro, has tended these slopes for generations and now cultivates 100 ha across six vineyards in the Cima Corgo and Douro Superior. The diversity of the Quevedo vineyards, planted with the key Douro varieties, provides grapes of varying aromas and flavours to help us craft wines of great depth and complexity.

Food Match

Chocolate, crème brûlée, roasted nuts, dried fruits, a strong blue cheese such as Stilton.

Wine Style

Sweet & luscious
Rich & Generous

Service

TEMPERATURE
10-14°C

AFTER OPENING
Reinsert the cork stopper and keep it in the fridge; it will remain fresh for about a month.

CELLAR POTENTIAL
Ready to drink, fully aged in barrel.