

OTIMA COLHEITA 2013
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. The late starting 2013 harvest yielded grapes in very fine condition, with wonderful colour and aromas. The grapes showed perfect graduations ranging between 13° and 14° Baumé, giving rich, structured wines with fine ageing potential.

YEAR AND HARVEST OVERVIEW

After two consecutive years of drought, the winter of 2013 brought abundant rainfall which replenished the Douro's soil water reserves. An unseasonably cool spring followed, which delayed the vines' growing and ripening cycle. The summer was hot and exceptionally dry; just 4.6 mm of rain was recorded during June, July and August, practically next to nothing. However, the vines looked remarkably healthy despite the heat and the lack of water and to our great relief some timely showers arrived on September 5th, falling evenly over several hours. This rain made a real difference, giving the final stretch of ripening just the fillip that the berries required. The late starting vintage was interrupted almost as soon as it started due to some unsettled weather, but fine, sunny conditions followed, and the grapes arrived at the winery healthy and ripe.

Charles Symington, Douro, October 2013

WINEMAKER

Charles Symington

TASTING NOTE

Beautifully floral (rose petals) with typical Warre's charm and elegance, combining with ripe red fruit and English fruitcake notes. On the palate, the fruit is still quite rich, focused and mouth filling with gorgeous red cherry, strawberry and pomegranate notes. Sensual, luxurious texture. A bolt of freshness pierces and balances the structure.

Symington tasting room, Autumn 2021

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 – 4.10 g/L (tartaric acid)
Baumé 3.5°
Allergy advice: Contains sulphites

PACKAGING SPECIFICATION

Bottle Weight: 600g