JH Andresen Colheita 2005, DOC Porto (50cl) (Gift Tin) 2005

PJH0302005

— Douro, Portugal

Colheita Port is the connoisseur's Tawny - the speciality of the Portuguese-owned Port houses and therefore the speciality of JH Andresen. 2005 was exceptionally hot and dry and the wines are very primary with huge concentration and excellent ageing potential. Remarkably fresh for a wine that's reached it's 21st birthday!

Production

Colheita styles are single-vintage tawny ports made from grapes harvested in one specific year. After fermentation is stopped, with the addition of neutral spirit, the Port ages in oak casks for a minimum of seven years. This takes place at their traditional Port lodge in Vila Nova de Gaia. They develop the mahogany colour of old Tawnies, with complex aromas and flavours and a silky texture.

Tasting note

Mahogany in colour with golden hints. Heady notes of walnut, fig and brown spices. Bursting with dried fruit, toasted nuts and caramel.Delicious, silky smooth and expressive.

Food Match

A delicious and versatile dessert wine

ABV:
20.00%

Case/Bottle Size:
6x 50cl

Closure:
Please Select

Appellation:
Doc Porto