JH Andresen Colheita 1995, DOC Porto (50cl) (Gift Tin) 1995

PJH0321995

— Douro, Portugal

1995 was a classic vintage, warm and dry but with fresh nights. The result is this Colheita with great sugar levels and acidity, ageing gracefully, with fabulous complexity and balance

Production

Colheita styles are single-vintage tawny port 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.

Tasting note

Deep mahogany in colour. Complex aromas of dried fruits and spices with layers of sultana, apricot and fruitcake on the palate. Rich and long, with ripe, honeyed acidity giving length.

Food Match

Aged Parmesan or Manchego cheese - alongside a selection of dried fruit and nuts

ABV:
20.00%

Case/Bottle Size:
6x 50cl

Closure:
Please Select

Appellation:
Doc Porto