

# KRANEMANN

## PORTO



### VINTAGE 2018

APPELLATION – PORTO

PRODUCER – KRANEMANN WINE ESTATES

REGION – CIMA-CORGO, DOURO

COUNTRY – PORTUGAL

**WINEMAKING** Harvested on 1 October 2018 into 20 kg boxes, fully destemmed with pre-fermentation cold maceration into stainless steel tanks for 24 hours. Then fermented naturally for three days. After the addition of brandy, the wine is aged for one year in an oak *balseiro* and one year in a stainless steel tank.

**TASTING NOTES** A deep and intense ruby, almost opaque wine. This Vintage 2018 is characterised by striking aromas of red and ripe black fruits. The tannins are particularly present and striking, standing on a high acidity which is characteristic of the Vale do Távora.

**NOTES** Store the bottle horizontally. Serve between 16 and 18°C.

### TECHNICAL INFORMATION

**Climate**  
Mediterranean

**Harvesting**  
Manual into 20 kg boxes

**Baumé scale**  
2.4

**Soil**  
Schist

**Ageing**  
2 years

**Total acidity**  
4.3 g/L (tartaric acid)

**Varieties**  
Mix of traditional  
Douro varieties

**Bottling**  
July 2020

**pH**  
3.67

**Average Vineyard Age**  
35 years

**Alcohol**  
19.0%

**Production**  
3215 bottles

**Sugar**  
77 g/L

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	306,5	320	1420	No. Bottles / Box	6
Width (mm)	74,5	175	800	No. of Boxes / Layer	21
Depth (mm)	74,5	250	1200	No. of Layers / Pallet	4
Net Weight (kg)	0,665			No. of Boxes / Pallet	84
Gross Weight (kg)	1,5	9	756		
Bottle 0.75 L	EAN	5605769182049			
Cardboard Box (6 x 0.75 L)	ITF	45605769182047			



**KRANEMANN**  
WINE ESTATES

www.kranemannestates.com