

KRANEMANN

PORTO

LATE BOTTLED VINTAGE 2018

APPELLATION – PORTO

PRODUCER – KRANEMANN WINE ESTATES

REGION – CIMA-CORGO, DOURO

COUNTRY – PORTUGAL

WINEMAKING Manually harvested on the 27th of September 2018 into 25kg boxes, the grapes were fully destemmed to stainless steel open top vats where a cold maceration was performed for 24h. It was naturally fermented for 2 days. After the brandy addition it aged in wood casks for 2 years followed by 2 more years in stainless steel tanks.

TASTING NOTES Ruby colour with plum undertones. On the nose it has berry notes with strawberry standing out. On the palate it is smooth with round tannins. It also reveals a freshness and a long length.

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

TECHNICAL INFORMATION

Climate
Mediterranean

Harvesting
Manual

Baumé
3.1

Soil
Schist

Ageing
2years in wood casks and
2 years in stainless steel tanks

Total acidity
4.5 g/L (tartaric acid)

Varieties
Mix of traditional
Douro varieties

Bottling / Launch
August 2022 / November 2023

pH
3.75

Average vineyard age
30 years

Alcohol
19%

Production
3542 bottles

Harvest date
September 2018

Sugar
87 g/L

Winemakers
Diogo Lopes &
Maria Susete Melo

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	291	315	1400	No. Bottles / Box	6
Width (mm)	77.7	170	800	No. of Boxes / Layer	21
Depth (mm)	77.7	250	1200	No. of Layers / Pallet	4
Net Weight (kg)	0.551			No. of Boxes / Pallet	84
Gross Weight (kg)	1.35	8.3	698		
Bottle 0.75 L	EAN	5605769312187			
Cardboard Box (6 x 0.75 L)	ITF	45605769312185			



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www.kranemannestates.com