



PORTO

2016

VINTAGE

Bulas Vintage 2016 is a Port of excellence with a unique personality, made from the best grapes from Quinta da Fozceira and Quinta da Costa de Baixo.

The vinification was processed by traditional methods, with foot treading in Stainless steel lagares. With two years of aging in non-oxidative environment, in order to preserve its young and fruity character, this Vintage Port displays a deep purple colour and offers an exuberant ripe dark berry aroma. It is complex on the palate, with a long and luxurious finish. It is a fine match for dark chocolate desserts, and richly flavoured cheese. It is ideal to consume between 16 and 18 degrees °C.



Region | Douro

Grapes Varieties | Touriga Nacional 25%, Touriga Franca 20% and Tinta Roriz 5%, from Quinta da Costa de Baixo (vineyards with 20/30 years old) and Old Vines 50% (field blend of very old vineyards (80/90 years old) located at the mouth of the Ceira River at Quinta da FozCeira).

Soil Type | Schist

Harvest Method | Hand picked

Harvest Period | September

Ageing | Inox

Alcohol | 20,2 % Vol.

Baumé | 4,6

Total Acidity | 4,10 g/dm³ (Tartaric Acid)

pH | 3,82

Sugars | 116 g/dm³

Bottle | Porto Tradicional | **Weight** | 1327 g | **Capacity** | 750 ml

Box | 6x750 ml | **Weight** | 8240 g | **Dimension** | 325x250x170 (mm)

Europallet | 1200x800 (mm)

Boxes/pallet | 88