



SMITH WOODHOUSE

QUALITY PORT SINCE 1784

PORTO



### SCORES

89 Points, Wine Spectator, 1999

# MADALENA VINTAGE PORT 1996

## SMITH WOODHOUSE

Smith Woodhouse is a specialist producer of premium quality Ports. The uniformity of this quality is underpinned by Smith Woodhouse's own Madalena vineyard from where the wines are largely sourced. This small Quinta (vineyard property) has the highest "A" quality rating and is located in the Rio Torto district, acknowledged as one of the finest Port growing areas. Over the coming years, the recently acquired Quinta do Vale Coelho, further upriver in the Douro Superior, producing full and elegant wines, will gradually form an important component of Smith Woodhouse's Ports.

## VINTAGE OVERVIEW

After one of the wettest winters on record, bud burst in spring was high and the vines grew very vigorously in the first stages of development. The spring however was mild and humid which delayed flowering. This did not however induce many signs of mildew in the region, probably due to a useful breeze throughout this period, which maintained the vines dry. Flowering took place towards the end of May and both flowering and fruit set were high. This together with the favorable conditions throughout the rest of the season set the scene for one of the largest vintages in living memory. The ripening was balanced and slow due to a mild summer, indicating that the vintage would produce good quality wines. Picking was delayed for a week due to a change of weather on the 16th September, which was followed by overcast and cool conditions for the following 10 days.

### WINEMAKER

Peter and Charles Symington

### PROVENANCE

Quinta da Madalena

### TASTING NOTE

Lovely dark ruby color, packed with berry fruit aromas and hints of mint. On the palate, full-bodied, classic black cherry flavors and balanced by fine and elegant tannins.

### STORAGE & SERVING

Store the bottle horizontally in a dark place with constant cool temperature, ideally 55°F.

Smith Woodhouse's 1996 Madalena Vintage Port is a perfect match to creamy cheeses, chocolates and pastries.

### WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.5 g/l tartaric acid

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030553

### Certified



This company meets the highest standards of social and environmental impact

Corporation