



## SCORES

92 Points, Wine & Spirits, 2002

# MADALENA VINTAGE PORT 1999

## 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

The winter of 1998/1999 was exceptionally cold and dry. A late budburst was followed by a wet April and early May, delaying flowering until late in the month, however conditions were then very favorable. June and July were warm and dry, though the effects of the dry winter were seen in the slow development of the vines. Miraculously, three days of steady rain arrived in early August which had a beneficial effect on berry size and color. hereafter the month continued dry with some more useful rain in the first week of September. Vintage began generally around 20th September but at the same time unsettled weather set in, with 12 days of intermittent rain, some quite heavy. Only the Douro Superior escaped this weather pattern. Luckily temperatures were cool so there was little if any rot. Madalena, in the Rio Torto held off until the 30th September, so enjoyed fine dry conditions for their harvests.

## WINEMAKER

Peter and Charles Symington

## PROVENANCE

Quinta da Madalena

## TASTING NOTE

Red ruby color. The palate has intense floral aromas of fresh mint combined with ripe dark fruit. The palate has good structure and balance with dark fruit flavors ending on an elegant spicy note.

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030393

## STORAGE & SERVING

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

Smith Woodhouse 1999 Madalena Vintage Port is also delicious on its own or when enjoyed with any type of creamy cheese, such as Camembert or Brie.

## WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.3 g/l tartaric acid

## Certified



This company meets the highest standards of social and environmental impact

Corporation