



## THE PRINCE RESERVA

### *Varieties:*

A blend of 39% Tinto Cão, 26% Touriga Nacional, 17% Tinta Barroca, 14% Tinta Roriz and 4% Souzão.

### *Vintage:*

2016.

### *Appearance:*

Vibrant cherry red with a purple tinge.

### *Aroma:*

A wonderfully fragrant perfume of violets, lavender and fresh rosemary.

### *Palate:*

Of medium weight with layers of flavour, this wine has excellent integration and an elegant savouriness. Hints of black cherry and olive combine with floral notes indicative of the Portuguese varieties from which it's made. The tannins are smooth and silky with a balanced backbone of acidity ensuring an excellent food wine.

### *Food pairing:*

Enjoy with grilled meats or vegetables as well as high quality, delicate choices like eye fillet or cutlets. Superb with seafood paella or a charcuterie board.

### *Cellaring:*

It's incredibly fresh and floral as a young wine but will develop further complexity with careful cellaring up to 2026.

### *Winemaking notes:*

The later-ripening Portuguese varieties were co-fermented to add complexity to the nose and palate. This was the first time we have used this approach, and we believe it has produced a more integrated wine. The wine was fermented in our open-top vats with hand-plunging and foot treading, and then transferred to 50% new and 50% one- and two-year old French puncheons for 11 months maturation. The larger barrel size and a light toast regime provides a more subtle oak influence to ensure optimal fruit expression.

### *Specifications:*

Size: 750mL    Alc/Vol: 13.8%    Titratable Acidity: 6.1g/L    pH: 4.04

*"This is one of our most special wines as it honours my father, Chris Killeen, known in the industry as The Prince of Port. We produce it using Portuguese varieties he planted many years of ago for his famous Vintage Fortifieds and feel the 2016 is one our best releases so far."*

*Natasha Killeen, Marketing & Communications*