



STANTON & KILLEEN
WINEMAKERS SINCE 1875

THE PRINCE IBERIAN BLEND

VINTAGE: 2018

SIZE: 750ML ALC/VOL: 14% VEGAN FRIENDLY: YES

"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"

Natasha Killeen



Estate Grown blend of 42% Tinta Roriz, 30% Touriga Nacional, 22% Tinto Cão, and 6% Tinta Barroca.



Vibrant cherry red with a purple tinge



The nose opens with bright fresh fruit and exotic perfumes moving to herbs & spices



Its medium body opens with an intriguing nose of fresh red fruits and exotic perfume. The palate has layers of complexity with cherry and wild berry flavours, finishing long with silky tannins.



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.



It's incredibly fresh and floral as a young wine but will develop further complexity with careful cellaring up to 2028.



The later-ripening Portuguese varieties were co-fermented to add complexity to the nose and palate. After previous trials, we believe this method (as opposed to blending) produces a more integrated wine. The wine was fermented in our open-top vats with hand-plunging, and then transferred to 35% new and 65% one- and two-year old French puncheons for 11 months maturation. The larger barrel size and a long slow toast regime delivers a subtle spiciness that marries beautifully with the richness of the fruit. We also added some Touriga & Tinta Roriz that had been fermented separately to add complexity to the final blend.

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