

1972
EDITION



DPWEA – Douro and Port Wine Export Agency, Ltd.

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APICIVS
PORT

APICIVS 1972 Single Harvest Tawny Port

Inspired by the oldest cookery book in the world, the brand APICIVS illustrates the relentless quest for the best.

Produced in a troubled and uncertain decade, APICIVS 1972 Single Harvest Tawny Port is now presented to the market after 50 years of rest to bring us the testimony of the rarity it has become; paradigm of the evolution of the best very old Port wines, this precious nectar is unique in every way, being, if not the last, certainly one of the very few Tawny Port wines from the 1972 harvest preserved in casks until today.

Exceptional, with half a century of history and rare chemical reactions, APICIVS 1972 Single Harvest Tawny Port is an ode to the incomparable singularity of the Douro Demarcated Region.

ORIGIN: Portugal

REGION: Douro

APPELLATION: Port

CLASSIFICATION: Protected
Designation of Origin

CATEGORY: Single Harvest Tawny

COLOR: Red

VINTAGE: 1972

BOTTLED IN: 2022

NUMBER OF BOTTLES: 500

SOILS: Predominantly schist soils.

GRAPE VARIETIES: It is virtually impossible to track all the varieties present in this Port wine: at that time, most vineyards comprised several mixed varieties, sometimes even including white ones among the predominating red. However, it is probably safe to say it includes the following, with the first five being in an excess of 60% and the other 6 in a minimum of 15%: Tinta Barroca, Tinta Roriz, Tinto Cão, Touriga Francesa (or Touriga Franca), Touriga Nacional, Bastardo, Donzelinho Tinto, Malvasia Preta, Mourisco Tinto (or Marufo), Tinta Amarela, Tinta Francisca and others.

OENOLOGY: Proprietary blend made from Port wines from the 1972 harvest, more specifically, from 2 casks of Port wine the company acquired in 2018, one of 605L with a remaining quantity of 320L, and one of 523L with a remaining quantity of 236L; kept in the casks until 2022, and thus aged for approximately 50 years in these 2 used French oak casks, it was not filtered and it was bottled in July 2021.

SERVICE: 12 - 16°C / 53,6 - 60,8°F

PHYSICOCHEMICAL ANALYSES:

ALCOHOL CONTENT (VOL.): 19,89%
PH: 3,91

TOTAL ACIDITY (G/L): 9,4 (tartaric acid)
RESIDUAL SUGARS (G/L): 180

PACKAGING LOGISTICS:

BOTTLE CAPACITY (ML): 750
BOTTLE N.W. (G): 530
BOTTLE G.W. (G): 1350
BOTTLES/GIFT-BOX (UN): 1
GIFT-BOX (1UN) G.W. (G): 1725
GIFT-BOX DIMENSIONS (MM):
99,5x322x99,5

GIFT-BOX/CASE (UN): 6
CASE WEIGHT (6UN) G.W. (KG): 10,8
CASE DIMENSIONS (MM):
332x342x210
UPC (EAN-13) 5606545929728
SCC (EAN-14) 15606545929725

PACKAGING MATERIALS / SPECIFICATIONS:

BOTTLE: glass / labeled - fine paper, printed and embossed
CLOSURE: natural cork stopper - cylindrical custom size, best quality cork, individually smelled prior to finishing treatments

CAPSULE: sealing wax
GIFT-BOX: cardboard - coated in printed and embossed fine paper
CASE: corrugated fiberboard - printed