

TAWNY PORT

A young blend of our cellar's best cask aged Tawny Ports averaging 5 years. The result is a smooth and complex Tawny Port stil fresh and fruity but already showing elegant notes of dried fig and plum.



TASTING NOTES

COLOUR

Garnet core with brick edge

AROMA

This Tawny is quite complex combining a fresh and young character of dried red fruits while developing the aged Port aromas like plums, raisins, fresh hazelnuts and almonds.

PALATE

Nice spicy entry on the palate followed by a touch of red fruits. The mid palate is filled with dried fruits while the finish complements its complexity by adding layers of spices and caramel. The balance between acidity, sugar, and alcohol is perfect leaving a drier feeling that is most welcome.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (43%), Tinta Barroca (34%), Tinta Roriz (19%), Touriga Nacional (4%)

SPECIFICATIONS

Alcohol - 19% Total Acidity - 4,1 (g/l) pH - 3,44 Residual Sugar - 95 (g/l)

WINEMAKING DETAILS

Viticulture:

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

Fermentation:

Grapes were completely destemmed and fermented slowly with temperature control up to 28°C degrees in stainless steel vats.

Aging:

Aged and matured in stainless steel vats, followed by seasoned French oak and chestnut balseiros. This Port was blended with Ports from other vintages, making an average of 5 years of aging time. Gently filtered before bottling.

Winemaker:

Cláudia Quevedo

FOOD PAIRING

Milk chocolate with nuts, chocolate fondue, cream based dessert