

# 20 YEAR OLD PORT

## ABOUT

After many years aging in our cellar, we want to present you our blend of 20 Year Old Tawny. We use five components from different harvests in the final blend. I hope you enjoy this Port as much as we enjoyed making the final blend.

## TASTING NOTES

Color: light brown with amber hints

Flavor: notes of almonds and caramelized walnuts and an undertone of coconut.

On the palate is soft and approachable with dark raisins along with some sweet caramel and toffee.

## ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 26 °C degrees. No filtration.

## VARIETALS

Indeterminate.

## PAIRING SUGGESTIONS

Almonds, walnuts, hazelnut, coconut, dried figs.

## OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,09(g/l. tartaric acid)

pH 3,50

