

10 YEAR OLD PORT

ABOUT

After ageing for 10 years in oak casks, we selected a blend of Ports with different characteristics in order to make this rich and complex Tawny Port. This way, we created a smooth and very balanced Port.

TASTING NOTES

Color: light brown, with brick hints.

Flavor: notes nuts combined with dried fruits such as plums and figs.

On the palate it's 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 27 °C degrees. Smooth filtration to avoid major sediment.

VARIETALS

Indeterminate.

PAIRING SUGGESTIONS

Almonds, walnuts, hazelnut, coconut, dried figs.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,22(g/l. tartaric acid)

pH 3,43

