

TAWNY PORT

ABOUT

Aged for 4 years in French oak barrels and balseiros in which it received a slow and controlled oxidation that is typical for tawnies. Due to its balance of youth and oak ageing it is a versatile wine, delighting a wide range of tasters.

TASTING NOTES

Color: dark amber

Flavor: sweet flavors such as jam and plum. Certain hints of hazelnut and dried fruit, for example figs.

On the palate it reveals a nice balance between acidity and sweetness, well integrated with wood and with a nice lingering finish.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 25 °C degrees. Soft filtration.

VARIETALS

Touriga Franca (25%), Tinta Roriz (25%), Tinta Barroca (20%), Touriga Nacional (5%), Tinto Cão (5%), Others (20%).

PAIRING SUGGESTIONS

Egg custard, Pineapple, Tiramisú.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,15(g/l. tartaric acid)

pH 3,28

