

Duque de Bragança Tawny 20 Year

FERREIRA, DOURO VALLEY, PORTUGAL



HARVEST & VINTAGE NOTES

Duque de Bragança Tawny 20 Year is one of the most celebrated wines in the world.

The way the blending process works makes it difficult to tell exactly what harvests are blended into a particular wine. After harvest, the wine is aged in smaller 550L barrels. After several years, the wines are blended while still in barrel. As these barrels become older, we again blend different casks with different years already in them to refine them even further. The older they are, the harder it is to tell what harvests compose a particular wine.

In the case of our 20 Year Tawny, the base of the blend ranges from 10 to 30 years old, but some smaller components in the blend will be much older, due to the above mentioned process. The final blend will be created using wines aged between 15 and 40 years.

The final blend has an attractive tawny color with coppery hues. Its intense bouquet shows the characteristics of a well-balanced maturing through oxidation: nuts, spices and a hint of dry fruit and marmalade. In the mouth it is full-bodied and elegant combined with great complexity and freshness. The finish is delicate, soft, velvety and lingering.

Bottled after maturation, the wine is ready to drink and will not improve if kept for a long time. Aged Tawnies benefit if open some time before drinking. It does not require decanting and maintains fresh tasting notes for about 2-3 months.



GRAPES: Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinta Cão, Tinta Amarela

ALCOHOL: 20%

RESIDUAL SUGAR: 118 g/L

PH: 3.18

TOTAL ACIDITY: 5.54 g/L