

# Quinta do Porto Tawny 10 Year

FERREIRA, DOURO VALLEY, PORTUGAL



## HARVEST & VINTAGE NOTES

The Quinta do Porto Tawny 10 Year is a special wine named after the celebrated estate Quinta do Porto. It is a symbol of the perfect alliance between the unique Douro and man's skill, a harmony established at Ferreira for over 250 years.

The selected hand-picked grapes have been vinified in accordance with the traditional Porto Wine method. Controlled fermentation took place in stainless steel vats and it was stopped through the addition of wine alcohol.

The wines selected to enter the final blend are taken to V.N. Gaia and enter the traditional Porto Wine aging process in oak casks. During this aging period, the wines are subjected to numerous transfers, analyses and tasting. The final blend is obtained using wines aged between 8 and 15 years.

Porto Ferreira Quinta do Porto Tawny 10 Years Old has a deep tawny hue with red hints. Its aroma is characterized by an excellent balance between the quality of its original grapes and wine (noticeable in its floral and ripe fruit aromas) and its aging through oxidation in wood (which gives it spicy and nutty aromas). In the mouth, the classic and fresh style of the Ferreira brand is conspicuous, achieving a fine balance between the different sensations in the wine body and in the long final in the mouth.

The bottle should be stored upright, avoiding direct light and excessive humidity, ideally at a constant temperature of 16°C-18°C. It is ready for drinking and will not improve if kept for a long time. Once open, it maintains good tasting notes for about 2-3 months. Serve slightly chilled.



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

**ALCOHOL:** 20%

**RESIDUAL SUGAR:** 104 g/L

**PH:** 3.33

**TOTAL ACIDITY:** 4.64 g/L