

## TAWNY ORGANIC PORT



### TASTING NOTES

#### COLOUR

Dark amber

#### AROMA

Beautiful, pure and complex notes of grilled nuts, dried fruits, candied fruits.

#### PALATE

Smooth and complex for such a young Tawny, the intensity and purity of the organic vineyards are displayed through this lingering finish.

#### LIFE

Tawny Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavor.

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Franca, Tinta Roriz, Touriga Nacional.

#### SPECIFICATIONS

Residual Sugar — 96(g/l)  
Alcohol — 18,5%  
Total Acidity — 4,0(g/l)  
pH — 3,54

#### WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 27 °C degrees. Gently filtered before bottling.  
Winemaker: Cláudia Quevedo