



WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 27 °C degrees.

Gently filtered before bottling.

Winemaker: Cláudia Quevedo

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.

GRAPE VARIETIES

Touriga Franca, Tinta Roriz, Touriga Nacional

SPECIFICATIONS

Alc. — 18,5%

Total Acidity — 4,00(g/l)

pH — 3,54

RS — 96(g/l)

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.