

# TAWNY PORT



COLOUR

Dark amber.

### AROMA

Sweet jammy and plum scents mingle with hazelnut and dried fig notes.

### PALATE

The sweetness and acidity are beautifully balanced and linger into a long and satisfying 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 flavour.

# **TECHNICAL INFORMATION**

## **GRAPE VARIETIES**

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

### SPECIFICATIONS

Residual Sugar — 97(g/l) Alcohol – 19,5% Total Acidity — 4,15(g/l) pH — 3,28

### WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 250 C. Gently filtered before bottling.

Winemaker: Cláudia Quevedo

Quinta da

VALEIRA

TAWNY PORT

ROM THE DOURO VALLEY Portugal