



WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 25° C.

Gently filtered before bottling.

Winemaker: Cláudia Quevedo

TASTING NOTES

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.

GRAPE VARIETIES

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

SPECIFICATIONS

Alc. — 19,5%

Total Acidity — 4,15(g/l)

pH — 3,28

RS — 97(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 flavour.