

TAWNY ORGANIC PORT

Aged for 4 years in French oak barrels and balseiros in which it received a slow and natural oxidation through the pores of the wood. The varieties of barrels used bring extra complexity and unique personality to this young Tawny. It is a versatile wine, very well balanced, that will delight the most demanding palate.



TASTING NOTES

COLOUR

Dark amber

AROMA

Candied fruit, plum jam notes with hints of hazelnut and dried figs.

PALATE

It reveals a nice balance between acidity and sweetness, lingering notes of dried fruits and roasted nuts on the finish.

FOOD PAIRING SUGGESTIONS

Rice pudding, Fruit Salad, Cannoli, Apple pie, All spices dessert

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (50%), Tinta Roriz (30%), Touriga Nacional (20%)

SPECIFICATIONS

Alcohol – 18,5%
Total Acidity – 4,0 (g/l)
pH – 3,54

WINEMAKING DETAILS

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

The vinification happens with totally destemmed grapes going through slow fermentation with temperature control up to 25 °C. Before bottling, a gentle filtration happens to avoid major sediment.

Winemaker: Cláudia Quevedo