



PORT WINE | PORTUGAL

## FINE TAWNY

SILKY . VELVETY . FRUITY



### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.

### THE WINE

Made by blending wines of different harvests, with different levels of maturation in stainless steel vats and oak casks for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

### TASTING NOTES

A vivid golden-brown colour. A nose of honeyed fruit, with aromas of dried fruit and marked notes of wood. In the mouth, it is silky and velvety, intensely fruity and round. A wine with great balance and character

### SERVING SUGGESTIONS

The ideal wine to have with desserts that include caramel, coffee, apricot or dried fruit. Perfect with caramelised walnuts, tiramisu, hazelnut meringue pie and mild cheeses (such as Brie).

*The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine.*

*Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 14 and 16°C.*

### VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

### SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

### ALTITUDE

Up to 600 metres.

### GRAPE VARIETIES

Tinta Roriz, Tinta Barroca, Tinto Cão, Touriga Franca

### TECHNICAL DETAILS

**Alcohol Content** 19,5 %vol

**pH** 3,69

**Total Acidity** 3,42 g/dm<sup>3</sup>

**Reducing Sugars** 103,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

