

## 20 YEAR OLD TAWNY PORT

This 20-Year-Old Tawny holds the secret of our barrels and the wisdom and patience of our hardworking wine maker, who dedicated 20 years of its life to create this magnificent blend.



### TASTING NOTES

#### COLOUR

Fawn with brick edge

#### AROMA

Intense and precise bouquet of fresh and grilled nuts, great depth with also aromas of dried fruits and candied fruits

#### PALATE

Elegant entry on the palate, dominated by nutty, dried fruits and caramel notes. The mid-palate is spicy, with cinnamon and nutmeg, the finish feels dryer with citrus notes, very long and elegant.

### PRESS COMMENTS & ACCOLADES

#### TAWNY 20 YEAR OLD

91/100

*Wine Enthusiast*

#### TAWNY 20 YEAR OLD

91/100

*Wine Advocate*

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Franca (38%), Tinta Barroca (34%), Tinta Roriz (22%), Touriga Nacional (6%)

#### SPECIFICATIONS

Alcohol - 19,50% Total Acidity - 4,9 (g/l) pH - 3,55 Residual Sugar - 114 (g/l)

#### WINEMAKING DETAILS

##### Viticulture:

Hand-harvested, sustainable and dry farmed grapes.

##### Fermentation:

Fermented in stainless steel vats.

##### Aging:

Aged and matured in stainless steel and in seasoned chestnut barrels. This Tawny was blended with other vintages, making an average of 20 years aging time. Gently filtered before bottling.

##### Winemaker:

Cláudia Quevedo

### FOOD PAIRING

Hazelnut desserts, tiramisù

