



## WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 27 °C degrees. Gently filtered before bottling.

**Winemaker:** Cláudia Quevedo

## TASTING NOTES

**Colour:** Light brown, with brick glints.

**Aroma:** Nutty with notes of dried fruits such as plums and figs.

**Palate:** Soft and approachable with flavours of dark raisins mingling with sweet caramel and toffee.

## GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Sousão and Tinta Francisca.

## SPECIFICATIONS

Alc. — 19,5%

Total Acidity — 4,22(g/l)

pH — 3,43

RS — 99(g/l)

## LIFE

10 Year Old 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.