Quinta da VALEIRA

ORGANIC

TAWNY PORT



TASTING NOTES

COLOUR

Dark amber.

AROMA

Beautiful, pure and complex notes of grilled nuts, dried fruits, candied fruits.

PALATE

Smooth and complex for such a young Tawny, the intensity and purity of the organic vineyards are displayed through this lingering finish.

GRAPE VARIETIES

Touriga Franca, Tinta Roriz, Touriga Nacional

LIFE AGEING

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.

TECHNICAL INFORMATION

SPECIFICATIONS

Alcohol — 18,5%
Acidity — 4,00(g/l)
pH — 3,54
RS — 96(g/l)

WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 27 ºC degrees.

Gently filtered before bottling.

Winemaker: Cláudia Quevedo