Quinta da VALEIRA

CASK MATURED

TAWNY PORT



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, Tinta Francisca

LIFE AGEING

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.

TECHNICAL INFORMATION

SPECIFICATIONS

Alcohol — 19,5%
Acidity — 4(g/l)
pH — 3,51
RS — 84(g/l)

WINEMAKING DETAILS

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

Gently filtered before bottling.

Winemaker: Cláudia Quevedo