Quinta da VALEIRA

YOUNG CLASSIC

TAWNY PORT



TASTING NOTES

COLOUR

Dark amber.

AROMA

Sweet jammy and plum scents mingle with hazelnut and dried fig notes.

PALATE

The sweetness and acidity are beautifully balanced and linger into a long and satisfying finish.

GRAPE VARIETIES

Touriga Franca (25%), Sousão (25%), Tinta Barroca (20%), Touriga Nacional (5%), Tinto Cão (5%), Others (20%)

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 — 3,8(g/l)
pH — 3,65
RS — 89(g/l)

WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 25° C.

Gently filtered before bottling.

Winemaker: Cláudia Quevedo