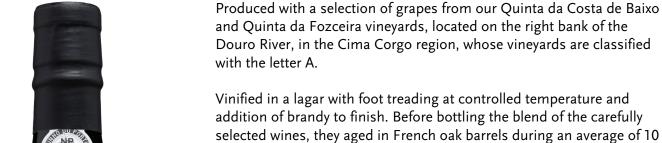


PORT

## **TAWNY**

## 10 YEARS



addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French oak barrels during an average of 10 years. The blend includes older wines, that give complexity, and younger wines, that give a fresh fruit flavour. This wine has a deep brick colour with amber rim and subtle aromas of nuts and red fruit jams. In the mouth it is elegant and smooth and has a delicate finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or to accompany nuts and sweet desserts. Serve between 14 and 16°C.

Region | Douro
Grape Varieties | Touriga Nacional, Touriga Franca,
Tinta Barroca, Tinta Roriz
Soil Type | Schist
Harvest Method | Handpicked
Harvest Period | September
Ageing | Average of 10 years in French oak barrels
Alcohol | 20,11% vol.
Baumé | 4,0
Total Acidity | 3,96g/dm³ (Tartaric Acid)
Volatile Acidity | 0,49g/dm³ (Acetic Acid)
pH | 3,50 | Sugar | 118,0g/dm³
Bottle | Porto Tradicional | Capacity | 750ml | Weight | 1347g
Box | 6 x 750ml | Dimension | 252 x 170 x 310mm | Weight | 8252g
Europallet | 1200 x 800mm | Boxes per pallet | 84













