

PORTO SPECIAL RESERVE TAWNY

PORT WINE | PORTUGAL

PORTUGUESE TALENT

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A very fine wine, made by blending wines of different harvests and ages that have matured in wood for at least 7 years.

TASTING NOTES

A vivid golden-brown colour. A complex nose of dried fruit, perfectly balanced with notes of wood. Silky in the mouth, with excellent depth. An enticing, delicious finish.

RECOMMENDATIONS

A fantastic aperitif, both chilled or with ice. A delicate and fresh wine, it is perfect with light and fragrant desserts, such as pumpkin mille-feuille with almond sorbet, banana and blueberry muffins, or delicious pear and honey tartelettes.



VINE

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

HEIGHT

Up to 600 meters.

GRAPE VARIETIES

Traditional Douro grape varieties, in particular Touriga Nacional, Touriga Franca and Tinta Roriz.

TECHNICAL DETAILS

Alcohol 19,50%

pH 3,60

Total Acidity 4,10 g/dm³

Reducing Sugars 104,00 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 12 and 14°C.