

PORTAL D'AZENHA TAWNY PORT



Douro Doc, Portugal.



Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca.

Alcoholic value: 20%. Total acidity: 4.34 g/l.
pH: 3,37. Reducing sugars: 119.8 g/l.



There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mesão. The soil consists mainly of granite and slate.



Vinification process :

Fermentation in stainless steel cuves. The must undergoes a fermentation process, which is stopped by the addition of brandy of 77% vol when the desired sweetness is reached. Ageing in barrels for 2 months, after which it is separated from the sediment and if necessary the alcohol % gets adjusted.



Tawny Porto has had maturation for at least 4 years. The color changes to brownish red due to the ripening. In the nose are fruity aromas with flavors of nuts and caramel.



Dried fruit, duck or goose liver with orange or pear; Portuguese cheeses, mature Gouda and blue cheeses; desserts.
Best served : 18° C.



EPAL, 100 boxes of 6 x 75cl.

