

PORT 10 YEAR OLD TAWNY

Douro, Portugal

Passagem

www.quintadelarosa.com

Method & Production

The estate grown grapes are hand-harvested. In granite lagares the grapes are pressed by foot over three days, where fermentation begins with indigenous yeasts. After this the must is moved to stainless steel where brandy is added to stop fermentation. Then transferred to Pipes of 550L. Blended from multiple vintages, around 10 years.

Tasting Notes

Notes of dried fruit, including apricot and figs, along with honey, almonds and orange peel.

Food Matching

Tarte tartin, creme brulee, and nutty cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
PM0924	Port 10 Year Old Tawny	Tinta Roriz Touriga Franca Touriga Nacional	NV	19.5%	Stopper	6x0.5lt	No	No	Yes	No