

Product Fact Sheet December 2025



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 |