


QUINTA DO PORTAL

Fine Tawny Porto

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VARIETALS	35% Tinta Roriz, 30% Touriga Franca, 25% Tinta Barroca, 10% Touriga Nacional.
VINTAGE	NV
REGION	Pinhão Valley, Douro Valley, Portugal
TECHNICAL DATA	Alcohol 19.5% Residual sugar 100 g/l Total acidity 3.4 g/l pH 3.6
APPEARANCE	Called Tawny for its colour due to the ageing in oak.
NOSE	The nose reveals appetising dried fruits and raisins aroma.
PALATE	The smoothness and the well balanced on the palate, give us a good idea of the slowly ageing process, with the complexity of a Tawny but the irreverence of a young Port.
AGEING	Average of 3-4 years in barrels.
PAIRING	Perfect foil for your favourite sweets and to be paired with cheese. Serve chilled.
READINESS FOR DRINKING	Drink now.
RATINGS	
ORDER CODE	PO36