



QUINTA DA CÔRTE

# 10 YEAR OLD TAWNY PORT

**Category:** 10 year old Tawny Port, 20% alc/vol

**Type of soil:** Schists

**Climate:** Mediterranean - very low annual rainfall and dry, hot summers

**Varieties:** A mix of old vines (Touriga Franca, Tinta Roriz, Tinta Amarela)

**Vintage:** A blend of wines with an average of 10 years old

**Vinification:** Very traditional, in granit vats (Lagares). Pressing is done by foot, which enables the content of the grapes to be extracted in a very gentle and controlled way

**Aging:** In casks ("pipas") of 600 litres

**Tasting:** A rich amber colour with pale mahogany highlights, right from the outset this 10-year-old Tawny releases a superb aromatic palate, starting with notes of almond, walnut, fig, dried fruits, currants and orange confit before developing notes of torrefaction, wood and resin.

In the mouth it shows the same complexity, overlaid on a rich, deep, concentrated structure which is sustained by a wonderful acidity. It then develops with great vigour and integrity towards a finish of exceptional length which leaves very elegant flavours in the mouth.

**Pairing:** Ready to drink right away, it goes beautifully with lobster in sauce, a scampi risotto or with fresh goat's cheese or with a walnut pie or with a chocolate praline dessert.

Serve at between 10° and 12°

**Analytical data:** Alc.- 20 %vol, pH - 3,50;  
AT - 3,60 g/l H<sub>2</sub>SO<sub>4</sub>.

**Keeping:** 3 years

**Quantity produced:** 4000 bottles

