



QUINTA DA CÔRTE

PORTO TAWNY 20 ANS

Soil: Schist

Climate: Mediterranean – very low annual rainfall, hot, dry summers.

Varieties: A mix of old vines (average age more than 70 years), including traditional varieties such as Tinta Barroca, Tinta Roriz, Rufete and Tinta Amarela.

Vintage: A blend of wines with an average age of 20 years.

Vinification: Traditional, in granite vats (lagares), where the grapes are pressed by treading in order to extract the component elements of the grapes with great precision.

Aging: In traditional 600-litre casks (pipas).

Analytical data: Alcohol content 20% by volume; Degrees Baumé 4.5°; pH 3.55; Total acidity 3.60 g/l H₂SO₄.

Tasting: Gold in colour, with mahogany reflections, this high-class Tawny immediately seduces with the complexity of its aromas: a heady mix of currants, liquorice, cinnamon, candied citrus peel, coffee, cashew, caramel, walnut ... and more. The palate is soft and harmonious, with a fine width which develops in an equally complex fashion. Fresh, flavoursome and well-balanced, it progresses to a long, rich and well-defined finish.

Pairing: Ready for drinking now, and will combine nicely as an aperitif with goat's cheese on French toast. It would also make a rich combination with calf sweetbreads or a chicken tagine with preserved lemons. For dessert, it provides the perfect accompaniment to a hazelnut chocolate cake or cream coffee cake.

Serving temperature: Between 10° and 12° C.

Keeping: 20 years

Quantity produced: 2000 bottles.

