



QUINTA DA CÔRTE

# PORTO TAWNY 30 YEARS

**Soil:** Schist

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

**Varieties:** A mix of old vines (average age more than 90 years), including traditional varieties such as Tinta Barroca, Tinta Roriz, Rufete and Tinta Amarela.

**Vintage:** A blend of wines with an average age of 30 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

**Ageing:** In old oak barrels in the centuries-old port cellar of the Quinta da Côrte.

**Tasting notes:** With a beautiful bright amber colour, this very elegant port has a magnificent nose, combining freshness and ageing. On the palate, it reveals notes of dried fruit and orange peel. Its long and velvety finish prolongs the pleasure of tasting it.

**Accords mets & vins :** Prêt à être consommé, il déploiera toute sa magie en fin de repas, en accompagnement de desserts parfumés à l'orange confite ou d'un moelleux au chocolat noir grand cru par exemple.

**Température de service :** Entre 12 et 15°C.

**Données analytiques :** Alc -19,5 % vol ; Bé - 5,3 °; pH = 3,6  
AT - 5,80 g/l

**Garde :** Plus de 20 ans.

**Mise en bouteille :** 7 septembre 2020

**Nombre de bouteilles :** 220 bouteilles de 75 cl.

**Oenologue :** Marta Casanova

