



10 YEAR OLD TAWNY PORT

This Tawny Port was crafted by blending a selection of our cellar's best aged Ports averaging 10 years. These Ports aged in old neutral wood casks, each with its own personality. The result: A smooth, rich, complex, multi-layered and very balanced 10-Year-old Tawny.



TASTING NOTES

COLOUR

Garnet core with brick edge

AROMA

This Tawny is quite complex combining a fresh and young character of dried red fruits while developing the aged Port aromas like plums, raisins, fresh hazelnuts and almonds.

PALATE

Nice spicy entry on the palate followed by a touch of red fruits. The mid palate is filled with dried fruits while the finish complements its complexity by adding layers of spices and caramel. The balance between acidity, sugar, and alcohol is perfect leaving a drier feeling that is most welcome.

PRESS COMMENTS & ACCOLADES

TAWNY 10 YEAR OLD

90/100

Wine Advocate

The 10 Year Old Tawny Port, bottled in 2015 with 111 grams per liter of residual sugar, is a blend of Touriga Franca (25%), Tinta Roriz (25%), Touriga Nacional (5%), Tinta Barroca (20%), Tinto Cão (5%) and miscellaneous "others," aged in 650-liter casks for about 12 years. This is solid and weighty for its category—Oscar Quevedo said that his tawnies are always sourced from Douro Superior, lending them a bit more concentration and requiring a bit more aging. It is not showing the highest complexity level, however, notwithstanding the 12 years in cask, but there is plenty of spice and flavor on the finish. This is lively and appealing, lacking only a little complexity—but that is not primarily what you're going to get at the 10 Year level anyway. This is a pleasure to drink. October 2016.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (43%), Tinta Barroca (34%), Tinta Roriz (19%), Touriga Nacional (4%)

SPECIFICATIONS

Alcohol - 19,5% Total Acidity - 4,1 (g/l) pH - 3,44 Residual Sugar - 95 (g/l)

WINEMAKING DETAILS

Viticulture:

Hand-harvested, sustainable and dry farmed grapes.

Fermentation:

Grapes were completely destemmed and fermented slowly with temperature control up to 28°C degrees. Fermented in stainless steel vats.

Aging:

Aged and matured in stainless steel and in seasoned French oak/ chestnut barrels. This Tawny was blended with other vintages, making an average of 10 years aging time. Gently filtered before bottling.

Winemaker:

Cláudia Quevedo

FOOD PAIRING

Dried fruits mix, candied fruits chocolate bar



Lambrecht

WINES & SPIRITS
SINT-MARTENS-LATEM