



## PORT WINE OLD TAWNIE 40 - YEARS PORT

### LOCATION

— Vale do Rio Pinhão; Cheires - Alijó

### OENOLOGIST

— Luís Leocádio

### VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

### GRAPE VARIETIES

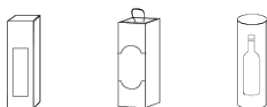
Traditional to the Douro, where Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão predominate.

### VINIFICATION

Chosen and selected from the best plots of our already older vines. Fermentation in granite tanks and trodden by foot. A rare blend of wines aged in French oak barrels for no less than forty years.



### AVAILABLE PACKAGES



## CHARACTERISTICS

### TASTING NOTES

Golden in colour with yellow and green hues. Aroma of incredible power, in which clove, cinnamon, liquorice, walnut, hazelnut, toasted coffee and vinegar predominate. The mouth is swept by flavours of spices, with great persistence and layers.

### SERVICE AND HARMONIZATION

On your own or in the company of a good conversation, as a digestif with an espresso or to properly accompany a cigar. 14°-18°C.

## AWARDS AND PRIZES

### Grand Gold Medal

IV ACIC Wine Competition - 2002 - PORTUGAL

### Gold Medal

City of Oporto International Wine Competition- PORTUGAL  
Brussels World Competition 2012

### Silver Medal

Wine International 2002 - Paris - FRANCE  
Wine Master Chalange 2006 - VIII World Wine Competition - PORTUGAL

### Special Mention

11° International Vins de Montagne Competition - Cervim - ITALY

