

QUINTA DO
ESTANHO
Since 1757



Port Wine
OLD TAWNIE
10 - Year 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. Fermentation in granite tanks and trodden by foot. Blend of various wines aged in oak casks for a minimum of ten years.

AVAILABLE PACKAGES



Nutritional Information

INGREDIENTS
Grapes, preservative and antioxidant (sulphites), stabilising agents (metatartaric acid).

NUTRITIONAL DECLARATION	per 100 ml
Energy	674 kj/161 Cal.
Alcohol Content	19,70 % (19,5% on the label)
Total Sugars	120 g
Total Acidity	69 g
Ph	3,33 g
Carbohydrates	13 g

Store in a cool, dry place. Avoid exposure to sunlight.

Characteristics

TASTING NOTES
Golden red colour. Elegant and complex aroma, marked by mature fruit, preserves and dried fruit, with hints of vanilla, currants and jams. Vinous to the mouth, with fresh fruit, smooth and woody.

SERVICE AND HARMONIZATION
Orange cake, sweet egg desserts, crème brûlée, chestnuts, egg pudding. 16°-18°C.

Awards and Prizes

Silver Medal
I ACIC Wine Competition - PORTUGAL
Brussels World Competition 2001 - BELGIUM *III International Vins de Montagne Competition* - Cervim - ITALY *10th International Vins de Montagne Competition* - Cervim - ITALY *III ACIC Wine Competition* – PORTUGAL

Bronze Medal
Wine Master Challenge 1999 - PORTUGAL

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