



QUINTA DO ESTANHO

Since 1757



PORT WINE FINE TAWNY PORT

LOCATION - Vale do Rio Pinhão; Cheires - Alijó

OENOLOGISTS - 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

Fermentation in granite tanks and trodden by foot. Blend of various wines aged in French oak casks.

NUTRITIONAL INFORMATION

INGREDIENTS

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

NUTRITIONAL DECLARATION

per 100 ml

Energy	646 Kj / 154 Cal.
Alcohol Content	19,9 % (19,5% on the label)
Total Sugars	102 g
Total Acidity	63 g
Ph	3,44 g
Carbohydrates	11 g

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

CHARACTERISTICS

TASTING NOTES

Golden red colour. Aromas of mature red fruits with the added complexity of dried fruits. Fresh to the mouth, harmoniously conjugating naturally sweet and silky tannins.

SERVICE AND HARMONIZATION

Tomato salads, smoked fish, cheeses of average intensity, not especially sweet desserts. 16°-18°C.

AVAILABLE PACKAGES

