



QUINTA DO ESTANHO

Since 1757



PORT WINE OLD TAWNIE 30 - YEAR 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.

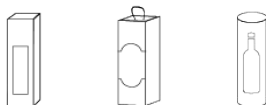
GRAPE VARIETIES

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

VINIFICATION

Selected and chosen from the best plots of our already older vines. Fermentation in granite tanks and trodden by foot. Blend of various wines aged in oak casks throughout a minimum of 30 years.

AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Amber in colour. Very intense and elegant aroma featuring vanilla, caramel, moka, varnish and cinnamon. Satiny to the mouth, with a pleasing freshness enveloped in dried fruits for a sublime finish!

SERVICE AND HARMONIZATION

Strong and intense cheeses, as a digestif with an espresso or in the company of a cigar. 16°-18°C.

AWARDS AND PRIZES

Grand Gold Medal

IV ACIC Wine Competition - PORTUGAL

Gold Medal

11° International Vins de Montagne Competition - Cervim - ITALY
Wine Master Challenge 2006 - VIII World Wine Competition - PORTUGAL

Silver Medal

Brussels World Competition 2012
III City of Oporto International Wine Competition - PORTUGAL
1st National Bottled Wines Competition - PORTUGAL
ACIC Competition - PORTUGAL

