



QUINTA DO ESTANHO

DESIGNATION OF ORIGIN OENOLOGIST DO Porto

Luís Leocádio

VINEYARD

Old vines situated on the steep slopes of the Pinhão River at an altitude of 150-400 m, with shale soils that are poor and rough, of low yield but with grapes of high concentration and quality.

GRAPE VARIETIES

Traditional Douro varieties

FAMILY LEGACY

Quinta do Estanho has a very strong sense of family, which over the years has enabled it to produce not only excellent Port wines but also to preserve the Douro tradition of passing wines on from generation to generation. From a blend of centenary wines, 1867, produced at the time by the great-grandfather of our current generation, comes our Very Very Old Port Tawny, a rare and precious wine worthy of being included in the region's history.

TIME

A wine inspired by 1867, aged in the same cask since its origin, only topped-up annually by a similar wine of approximate age. The Douro being a drier climate than Gaia leads to evaporation losses of around 2% or more. In 2023, our family made the decision to bottle this wine in a commitment to preserve family memory, paying tribute to previous generations, the Douro and its people. The presentation of the wine is luxurious, be it the bottle or the cask, both of which are personalised with the customer's name.



CHARACTERISTICS

TASTING NOTES

A wine of unequalled concentration, with an intense and deep aroma (walnuts, almonds, coffee, honey, caramel, orange peel, camphor, cedar and light tobacco leaf), a fresh and elegant acidity, with a persistent and striking finish that will accompany our happiest memories!

SERVICE AND HARMONIZATION

Served lightly chilled with Foie Gras and caramelized onions, caramelized pears and cheese flavoured ice-cream, almond tart, dried fruit, desserts based on caramel, nuts and spices, long matured and intensely flavoured cheeses, sweet pastries, or simply on its own with a high quality cigar. (Ideal serving temperature 14° - 16° degrees)