

QUINTA DO
ESTANHO
Since 1757

Port WINE
OLD TAWNIE
30 - 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
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 expresso or in the company of a cigar. 16°-18°C.

Nutritional Information

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

NUTRITIONAL DECLARATION	per 100 ml
Energy	682 kj/163 Cal.
Alcohol Content	19,69 % (19,5% on the label)
Total Sugars	124 g
Total Acidity	76 g
Ph	3,38 g
Carbohydrates	13 g

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

Awards and Prizes

Grand Gold Medal
IV ACIC Wine Competition - PORTUGAL

Gold Medal
11° International Vins de Montagne Competition – Cervim – ITALY
Wine Master Chalenge 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

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