

ESPORÃO

10-Year-Old Tawny Port NV 6x75cl

Winemaker Notes

The colour: amber. The aroma: complex and nutty with notes of dry fruit such as figs, nuts and spices. The palate: elegant and intense, very persistent with freshness.

Winemaking

Selected quality grapes. Destemming, crushing, followed by fermentation in traditional granite lagares with foot treading. Brandy spirit added to arrest the fermentation at the desired level of sweetness. Maturation in used oak casks in cold cellars, prior to blending different aged wines to produce a tawny style with an average age of 10 years.

Food match

Grapes

25% Touriga Franca
25% Tinta Amarela
25% Tinta Barroca
15% Tinta Roriz
10% Tinto Cão

Region/Appellation

Douro D.O.C. / Porto

Alcohol by volume

19.5%

Residual Sugar

100 g/l

pH

3.65

Total Acidity

5 g/l

Tasting note printed

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