## **ESPORÃO**

#### 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

рΗ 3.65

**Total Acidity** 5 g/l

Tasting note printed 07/12/2025

# 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: elegent 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

