

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

19.50%

Residual Sugar

100 g/l

pH

3.65

Total Acidity

5 g/l

Tasting note printed

30/12/2024



O vinho do Porto resulta da combinação única entre solo pedregoso, clima severo, castas raras e a intervenção humana. Este sortilégio ocorre, desde o séc. XVII, na mais antiga região demarcada de vinho do mundo (est. 1756), o Douro. A Quinta dos Murças é fundada desde 1714 e está situada na margem direita do rio Douro, junto à aldeia de Covelinhas, ANOS-YEARS que preserva a frescura do seu microclima é atenuada na produção de Portos Tawny. Foi também aqui que surgiu, em 1955, a primeira marca de Portos Tawny. As uvas de qualidade "letra A" foram colhidas manualmente, OLD TAWNY fermentadas em lagares de granito e piadas a pé. No 9º dia de fermentação foi adicionada a aguardente vínica. O Port wine is the result of the unique combination between stony soils, severe climate, rare grape varieties and human intervention. This fortuitous combination has existed since the 17th century in the oldest D.O.C. wine region in the world (est. 1756), the Douro. Quinta dos Murças, founded since 1714, is located on the right margin of the Douro river, near the village of Covelinhas which thanks to the freshness of its microclimate has become famous for the production of tawny port styles. It was also here that the first vintage planted vineyards in the region were established in 1955. Hand selected "Letter A" grapes for quality Port production, were fermented in granite lagares with foot treading. On the 9th day of fermentation, brandy spirit was added.

750ml Alc. 19.5% Vol.

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