

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

14/03/2025



O vinho do Porto resulta da combinação única entre este
pedregoso, clima severo, castas raras e a intervenção huma-
na. Este sortilégio ocorre, desde o séc. XVII, na mais antiga
região demarcada de vi-
10 anos 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 graças à frescura
do seu microclima é afamada na produção de Portos Tawny. Foi
também aqui que surgiu
em 1955, a pri-
meira vinha
no alto da região. Uvas de qualidade "letra A" foram enor-
tadas manualmente. OLD TAWNY fermentadas em lagares
de granito e piadas a pé. No 9º dia de fermentação foi adicio-
nada a aguardente vínica. O Port wine
is the result of the
WINE unique combina-
tion 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 re-
gion in the world (est. 1756), the Douro. Quinta dos Murças
occupied 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
manually planted vineyards in the region were established in
1955. Hand selected "Letter A" grapes for quality Port pro-
duction, were fermented in granite lagares with foot tread-
ing. On the 9th day of fermentation, brandy spirit was added.

750ml Alc: 19.5% Vol.

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