



10 YEARS OLD TAWNY PORT

QUINTA DA CÔRTE

INTRODUCTION

A Quinta da Côte Port is prepared like a grand cru: it requires precise standards, determination and know-how. Vinified in granite vats known as lagares, in keeping with the centuries-old tradition of the Douro valley, the Quinta da Côte Ports are the most perfect expression of the schist terroir of the Quinta da Côte, and tasting them provides an exceptional experience.

VINEYARD NOTES

Varietal Composition: A field blend of old vines (Touriga Franca, Tinta Roriz, Tinta Amarela)
Vintage A blend of wines with an average of 10 years of age
Soil: Terraced vineyards with Schist soil

WINE NOTES

Vinification: Very traditional, in granite vats called lagares. Pressing is done by foot, which enables the content of the grapes to be extracted in a very gentle and controlled way.
Aging: In casks (“Pipas”) of 600 litres
Alcohol: 20%
pH: 3.5 g/L
Aging Potential: 10+ years

TASTING NOTES

A rich amber color with pale mahogany highlights, right from the outset this 10-year-old Tawny releases a superb aromatic palate, starting with notes of almond, walnut, fig, dried fruits, currants and orange confit before developing notes of wood and resin. In the mouth it shows the same complexity, overlaid on a rich, deep, concentrated structure which is sustained by a wonderful acidity. It then develops with great vigour and integrity towards a finish of exceptional length which leaves very elegant flavors in the mouth.

PAIRING

Ready to drink, it goes beautifully with lobster in sauce, a scampi risotto or with fresh goat’s cheese, walnut pie or with a chocolate praline dessert.



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