



20 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: Field blend of old vines, averaging more than 70+ years, including traditional varieties such as Tinta Barroca, Tinta Roriz, Rufete and Tinta Amarela

Vintage A blend of wines with an average of 20 years of age

Soil: Terraced vineyards with Schist soil

WINE NOTES

Vinification: Traditional, in granite vats called lagares, where the grapes are pressed by foot treading in order to extract the component elements of the grapes with great precision.

Aging: In casks ("Pipas") of 600 litres

Alcohol: 20%

pH: 3.55 g/L

Aging Potential: 20+ years

TASTING NOTES

Gold in color, with mahogany reflections, this high-class Tawny immediately seduces with the complexity of its aromas: a heady mix of currants, liquorice, cinnamon, candied citrus peel, coffee, cashew, caramel, walnut ... and more. The palate is soft and harmonious, with a fine width which develops in an equally complex fashion. Fresh, flavorful and well-balanced, it progresses to a long, rich and well-defined finish.

PAIRING

Combines nicely as an aperitif with goat's cheese on French toast. For dessert, it provides the perfect accompaniment to a hazelnut chocolate cake or coffee cream cake.



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