

PORTO TAWNY 10 YEARS OLD

QUINTA DE ERVAMOIRA

THE WINE

This tawny is a blend with an average age of 10 years. We are entering the complex world of aged tawnies. Its body and rich flavour transport us to the place where it was created, the Quinta de Ervamoira. It is in this mystical, biblical landscape that the wine is extracted from the schist, from the silence, for our enjoyment.

VINIFICATION

Made from high-quality wines of the Quinta de Ervamoira by blending harvests of different years. The new wines make it robust and fresh while the oldest wines give it complexity and "lineage". Its characteristic aroma and palate are the result of the artistry achieved across generations.

TASTING NOTES

Orange-red color, with a greenish touch. Rounded, generous aroma, with a slight vinous and balanced touch. Aromas of fruit, such as orange, apricot, and plum, and also of vanilla and old port cask. It is the fruity kind of tawny. In the mouth, fresh fruit is still perceptible, good structure and perfect balance between fruit and alcohol, finishing with a slight fresh note.

GASTRONOMY

It pairs with game, cheese soufflé, Serra or other fatty cheeses, and to any chocolate desserts.



GRAPE VARIETIES



Touriga Nacional
Touriga Francesa
Tinto Cão
Tinta Barroca

CONSERVATION



Store the bottle upright, in a cool, dry and dark place

TEMPERATURE



14° - 18°C | 57,2°F - 64,4°F

AWARDS



93/100 - Wine & Spirits 2011
92/100 - Decanter 2018, Richard Mayson
92/100 - Wine & Spirits 2016
92/100 - Wine & Spirits 2015
92/100 - Wine Spectator 2012, Kim Marcus
91/100 - Wine Spectator 2018, James Molesworth
91/100 - Wine Spectator 2017, James Molesworth
91/100 - Wine Spectator 2015, Kim Squires
91/100 - Wine Spectator 2014, Kim Marcus
91/100 - Wine Spectator 2010, Kim Marcus

Contains sulfites.
Alcohol 19,5% vol.
Total Acidity 4,5 g/l
pH 3,55
Baumé degree 3,7
Residual sugar 103 g/l

DEMARCATED REGION



“...a good structure and perfect balance between fruit and