



30 YEARS OLD TAWNY PORT

QUINTA DA CÔRTE

INTRODUCTION

It is not every day that an oenologist has the opportunity to find hidden treasures in Douro. Therefore, the creation of this Port Wine was a very special process for Marta Casanova, Oenologist and General Director of Quinta da Côrte.

Barrel 28 was among the 50 casks of Port Wine that existed in the Port Wine Cellar and which were acquired along with the wines when purchased by Vignobles Austruy. In January 2014, winemaker Marta Casanova tasted all the wine in the barrels, she was pleasantly surprised with this treasure, and quickly realized the potential that the wine from Barrel 28 could have.

VINEYARD NOTES

Varietal Composition: Field blend of old vines, averaging more than 80+ years, including traditional varieties such as Tinta Barroca, Tinta Roriz, Rufete and Tinta Amarela

Vintage: Non-Vintage

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: Aged in single casks “pipa 28” (600 Liters)

Alcohol: 20%

Aging Potential: 20+ years

TASTING NOTES

This classy tawny immediately seduces you with the complexity of its aromas: currants, raisins, licorice, cinnamon, candied citrus fruit, coffee, cashew nut, caramel, walnuts... Sweet and harmonious blend with magnificent complexity. Very tasty, balanced, with freshness, that evolves to a long, rich and clean finish.

PAIRING

Ideal with chocolate desserts and orange-based sweets.



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