



QUINTA DAS  
CARVALHAS

# PORTO 10 YEAR OLD TAWNY



## AGEING AND BLENDING

Aged Tawnies from Quinta das Carvalhas are blends made from the stock of Ports from the estate, aged in the cellars of Vila Nova de Gaia.

This 10-Year-Old Port blend was crafted from a selection of wines aged in oak casks, as well as in smaller barrels and vats. Its base is partly made up of the previous 10-year-old blend, complemented by a selection of Ports with ages around 10 years. To add greater complexity and depth to the tasting, a small percentage of Ports aged over 25 years is included in the blend, balanced by the use of younger wines. The result is a blend that combines freshness and youthfulness with nuances of ageing and great complexity.

## WINE PROFILE

It has a mahogany color with reddish hues. The nose is complex, with evolved fruits and notes of cherry liqueur, spices, dried fruits, and vanilla. On the palate, it is vibrant and complex. Despite the presence of ageing, the energy of the fruit still stands out and dominates the tasting.

## ANALYTICAL INFO

Sugar: 103 g/l

Total Acidity: 4,6 g/l

Volatile Acidity: 0,4 g/l

Alcohol: 20,0%



Dried fruits, desserts with almond and caramel, custard tarts



The bottle should be stored upright, protected from light and heat. Serve between 12 to 14°C.



This wine is ready to be enjoyed and does not require decanting.

