



QUINTA DAS
CARVALHAS

PORTO 20 YEAR OLD TAWNY



AGEING AND BLENDING

This 20-year-old blend was crafted from a selection of more than six Port wines aged in oak casks, with its base partly made up of the previous 20-year-old batch and complemented by a selection of Harvests (Colheitas) around 20 years old.

During the blending process, greater complexity and depth of flavor are achieved by adding a small percentage of a very old Harvest (approximately 40 years old), while being balanced by the inclusion of younger wine. The result is a blend where the eccentricity of age is harmonized with the vigor of youth—a wine of great detail and elegance.

WINE PROFILE

It has an amber-brown color; aromas of raisin, dried fruit, and noble nuances of oak cask wood stand out. The taste is balanced and smooth, with the brandy well integrated. Its texture combines "delicacy" and persistence. The finish is lively, with a slight touch of dryness and rusticity, reflecting the style of the estate.

ANALYTICAL INFO

Sugar: 125 g/l

Total Acidity: 5,1 g/l

Volatile Acidity: 0,41 g/l

Alcohol: 19,8%



Pair with almond tart, crème brûlée, or semi-hard cheeses like Comté or Gruyère. It can also be enjoyed on its own at the end of the meal, accompanied by nuts or dried fruits.



The bottle should be stored upright, protected from light and heat. Serve between 12 to 14°C and store in the refrigerator after opening.



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

