



QUINTA DAS  
CARVALHAS

# PORTO 40 YEAR OLD TAWNY



## AGEING AND BLENDING

Aged Tawnies from Quinta das Carvalhas are blends created from the extensive collection of old Port wines from the estate, aged in the cellars of Vila Nova de Gaia.

This 40-year-old blend was crafted from a careful selection of exceptional harvests from the 1970s and 1980s, aged in the finest oak casks.

As a refinement and following the estate's style, a slight touch of wines less influenced by the wood is added, which, combined with the complexity and exuberance of the older wines, brings balance, elegance, and harmony to this powerful and unique blend.

## WINE PROFILE

It has a deep color, indicating the long years of ageing and concentration in the cask. Notes of iodine, dried apricot, and roasted aromas are present. On the palate, it starts very silky and glyceric, finishing long with a slight impression of tannin, a result of the wood aging.

## ANALYTICAL INFO

Sugar: 145 g/l  
Total Acidity: 5,7 g/l  
Volatile Acidity: 0,89 g/l  
Alcohol: 20,0%



Desserts with dried fruits and caramel, egg-based sweets, hard cheeses like Gruyère and Comté, and Cuban cigars.



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.

