



QUINTA DAS
CARVALHAS

PORTO 50 YEAR OLD TAWNY

First Edition - Released in 2023

AGEING AND BLENDING

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

This 50-year-old Port wine was crafted from a careful selection of rare and unique wines, aged for decades in the finest oak casks. It is a one-of-a-kind, irreplaceable blend, composed of three wines: the Harvests from 1967 and 1978 form the base, refined with 10% of the 1927 Harvest Port.

WINE PROFILE

With a beautiful amber color and slight reddish nuances, typical of a very old tawny, this 50-Year-Old Port reveals refined aromas of noble oak cask, varnish, cedar leaf, and nutmeg, with a distinct citrus freshness. On the palate, it shows a firm structure, harmoniously combined with a wide range of flavors of dried fruits and licorice, leading to a very long and persistent finish.

ANALYTICAL INFO

Sugar: 137 g/l

Total Acidity: 6,06 g/l

Volatile Acidity: 0,84 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.

