## Warres

# Otima 10yo Tawny Port




RED FORTIFIED WINE | PORTUGAL | DOURO

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|---|---|
| SIZE | 50cl |
| VINTAGE | NV |
| ABV | 20% |
| GRAPE VARIETIES | Touriga Nacional (0%) |
| CLOSURE | Natural Cork |
| SKU CODE | D70026NV |
| EXPRESSION | Fortified |
| COUNTRY | Portugal |
| REGION | Douro |
| ALLERGENS | Sulphur |
| CLOSURE | Natural Cork |
| PH | 3.3 |
| TOTAL ACIDITY | 5.4g/l Tartaric |
| RESIDUAL SUGAR | 120g/l |
| SKU | D70026NV |

### TASTING NOTE

Lush, rounded tawny port: a mouthful of nuts, coffee and caramel.

### VITICULTURE

The grapes used in the production of Warre's OTIMA 10 Year Old are a blend of traditional Portuguese varieties from the Douro Valley, such as Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinto Cão.

### VINIFICATION

Warre's OTIMA 10 Year Old undergoes fermentation with natural yeast at between 24 to 28°C. Once the must has fermented to the desired degree of sweetness (usually within 48 hours), fortification takes place with grape brandy at 77% v/v (generally 80% must / 20% brandy).

### FOOD MATCHING

"A 10-year-old tawny port with a light, delicate palate which is simply superb when served chilled, either on its own or at the end of a meal". It could also go with some cakes, suck as dried fruit cakes.