

Warres

Otima 10yo Tawny Port



RED FORTIFIED
WINE



PORTUGAL



DOURO

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, such as dried fruit cakes.

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