## **Warres**

# Otima 10yo Tawny Port



SIZE 50cl **VINTAGE** NV

20% **ABV** 

**GRAPE VARIETIES** Touriga Nacional (0%)

Natural Cork **CLOSURE** SKU CODE D70026NV

**EXPRESSION Fortified** 

COUNTRY **Portugal REGION** Douro

**ALLERGENS** Sulphur

**CLOSURE** Natural Cork

ΡН 3.3

**TOTAL ACIDITY** 5.4q/I Tartaric

RESIDUAL SUGAR 120g/I

SKU D70026NV









**PORTUGAL DOURO** 

#### **TASTING NOTE**

WINE

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.

