



QUINTA DAS
CARVALHAS

PORTO 30 YEAR OLD TAWNY



AGEING AND BLENDING

The Tawnies with age indication 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 30-year-old blend was crafted from a base made up of the 40-year-old and 20-year-old Ports from the estate, aiming to find the balance between these two styles, and then refined with a selection of exceptional harvests from the 1980s, aged in the finest oak casks.

A blend that combines the best of both worlds: the generosity and vigor of a 20-year-old Port, with the exuberance and concentration of wines older than 40 years. A blend in perfect harmony, offering immense pleasure on the palate.

WINE PROFILE

Amber in color, with brownish nuances. On the nose, it presents prominent aging notes, exotic wood, dried fruits, aromas of crystallized citrus fruit, and walnuts. On the palate, it is rich, with quince jelly. A dense wine with great persistence.

ANALYTICAL INFO

Sugar: 126 g/l

Total Acidity: 4,9 g/l

Volatile Acidity: 0,59 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.

