



QUINTA DAS
CARVALHAS

PORTO RESERVA TAWNY



ABOUT THE WINE

The Reserva Tawny Port from Quinta das Carvalhas is the result of a carefully crafted blend made from a selection of Ports of different ages, aged in oak vats of various sizes, with a maximum ageing of 7 years.

It is the master blender's responsibility to ensure that each blend respects the style and distinctive character of the category, with the older Ports adding complexity and maturity, while the younger ones contribute vigor and freshness.

AGEING AND BLENDING

The fermentation of the Reserva Tawny takes place in autovinifiers with interruption, through the addition of grape brandy that preserves its natural sweetness. It then undergoes an ageing process in wood casks and vats for a maximum period of 7 years, thus qualifying it as a Reserva Tawny.

WINE PROFILE

A Tawny of vibrant brick color with golden highlights, indicating its ageing in wood. A combination of forest fruit aromas with hints of dried fruits and spices. Rich on the palate, it is fresh and vibrant, with a long and smooth finish.

ANALYTICAL INFO

Sugar: 95 g/l
Total Acidity: 4,1 g/l
Volatile Acidity: 0,32 g/l
Alcohol: 19,6%



It pairs well with dried fruits, custard tarts, or crème brûlée.



The bottle should be stored upright, protected from light and heat. Serve between 12 to 14°C.



This wine is ready to be enjoyed and does not require decanting.

