



QUINTA DO ESTANHO

Since 1757



PORT WINE OLD TAWNIE 20 - YEAR PORT

LOCATION - Vale do Rio Pinhão; Cheires - Alijó

OENOLOGISTS - Luís Leocádio

VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

GRAPE VARIETIES

Traditional to the Douro, where Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão predominate.

VINIFICATION

Fermentation in granite tanks and trodden by foot. Blend of various wines aged in French oak casks for a minimum of twenty years.

CHARACTERISTICS

TASTING NOTES

Golden colour with orangey nuances. Intense and complex aroma with grapefruit, plum, almond, coffee, iodine and cedar. Smooth and dry to the mouth with a great persistence of dried fruits and mature fruits.

SERVICE AND HARMONIZATION

Abade de Priscos pudding, dried fruits, simply or in desserts, ice creams. 14°-18°C.

AWARDS AND PRIZES

Gold Medal

6th International Wine Competition - Paris - FRANCE
Brussels World Competition 2000 - BELGIUM
VII ACIC Wine Competition 2005 - PORTUGAL

Silver Medal

II City of Oporto International Wine Competition - PORTUGAL
10th International Vins de Montagne Competition - Cervim - ITALY
VIII ACIC Wine Competition - PORTUGAL

Bronze Medal

Wine Masters Challenge 2000 - PORTUGAL
14th International Oenologic Competition - Vinitaly 2007

Grand Mention

International Oenologic Competition - Vinitaly 2006 - ITALY

AVAILABLE PACKAGES

