

QUINTA DO TEDO

TEN YEAR TAWNY PORTO



Aromas of dried fruits such as figs, dates, and orange peel along with spices. Flavors of almonds, hazelnuts and dates with good structure, intensity, and length.

Color: Brick brown with amber and orange tones.

Grapes: Tinta Barroca, Touriga Francesca, and old field-blend parcels.

Area of Production: Douro Valley, Cima Corgo

Age of Vines: Average 35 years

Yield: 1.5 Tons per acre

Soils: Schist

Farming Practices: Certified Organic

Yeast: Indigenous

Fermentation and aging: Fermentation and foot-treading in traditional lagars, pre-fermentation maceration for 2 days and fermentation for 2 days, 12 hours of foot-treading over 4 days at a controlled temperature. Average ageing of 10 years in neutral French oak 225 liter/60 gallon barrels and 500 liter/132 gallon puncheons.

Alcohol: 20%

Residual Sugar: 120 g/l