

QUINTA DO TEDO

TAWNY PORT COLHEITA 2005



Deep ruby with aromas of ripe blackberries, prunes, and black cherries. Elegant and complex with a generous and soft palate, with flavors of dense fruit and a velvety finish.

Varietals: Tinta Barroca, Touriga Nacional, Touriga Franca and old-vine 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: Pre-fermentation maceration for 2 days, followed by fermentation for 2 days. 12 hours of foot-treading over 4 days at a controlled temperature in traditional lagares. Fortified with grape brandy.

Aging: 14 years in neutral French oak, 500 liter tonneaux, and 225 liter barriques before bottling in 2019

Alcohol: 20%

Residual Sugar: 139 g/l