



QUINTA DO ESTANHO

Since 1757



PORT WINE OLD TAWNIE 10 - 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.

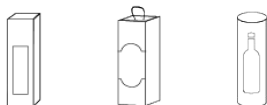
GRAPE VARIETIES

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

VINIFICATION

Chosen and selected from the best plots. Fermentation in granite tanks and trodden by foot. Blend of various wines aged in oak casks for a minimum of ten years.

AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Golden red colour. Elegant and complex aroma, marked by mature fruit, preserves and dried fruit, with hints of vanilla, currants and jams. Vinous to the mouth, with fresh fruit, smooth and woody.

SERVICE AND HARMONIZATION

Orange cake, sweet egg desserts, crème brûlée, chestnuts, egg pudding. 16°-18°C.

AWARDS AND PRIZES

Silver Medal

I ACIC Wine Competition - PORTUGAL
Brussels World Competition 2001 - BELGIUM
III International Vins de Montagne Competition - Cervim - ITALY
10th International Vins de Montagne Competition - Cervim - ITALY
III ACIC Wine Competition - PORTUGAL

Bronze Medal

Wine Master Challenge 1999 - PORTUGAL