



PORTMAN TAWNY

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Terraces and vertical vineyards.

Average Vine Age: 30 to 40 years.

Average Age of the Lot: 3 to 4 years.

Average Production: 25 hl/ha.

Grape Varieties: Touriga-Franca, Touriga-Nacional, Tinta-Barroca, Tinto-Cão and Tinta-Roriz.

VINIFICATION PROCESS / MATURATION

Upon receipt of the grapes at their ideal ripeness, they undergo crushing and total destemming. Fermentation takes place for 3 to 4 days in contact with the skins, with frequent pump-overs to optimize color and aroma extraction. The process is halted by adding wine brandy at 77% v/v, resulting in a wine with an alcohol content of 18% and a natural sugar concentration between 90 and 120 g/l. The final aging occurs in small-capacity wooden vats and casks.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 18% vol.

Total Acidity: 4,5 g Tart. Ac./l.

Appearance: It displays an attractive tawny color with amber highlights, revealing its evolution.

Aroma: A complex and evolved nose, featuring prominent notes of fruit preserves, such as quince and jam. The wood aging imparts delicate hints of vanilla and sweet spices.

Taste: It reveals a soft and engaging attack. The sweetness is well-balanced with the structure, culminating in a long, persistent finish marked by flavors of dried fruits and jam that attest to its careful aging.

SERVING

Recommended serving temperature: 14 to 16 °C.

Serving Suggestions: Due to its versatility, it is an excellent aperitif when served slightly chilled. As a digestive, it is the ideal partner for traditional egg-based desserts, nut tarts, or soft and cured cheeses.



Ingredients and
nutritional information:



100 ml : E = 596 kJ / 142 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Portman Tawny 750 ml	6	7,1	235 x 156 x 283 mm