

<http://www.churchills-port.com/wine/10-years-old-tawny-port/>



10 Years Old Tawny Port

ABOUT

A good 10 Years Old Tawny Port that has the complexity of age, whilst still retaining some of the freshness and acidity of youth. This is the art of blending a Port wine with an average age of ten years.

10 Years Old Tawny Port combines very well with soft cheeses like Brie and Camembert and Fruit cake.

A rich brick red colour with flashes of amber, elegant and subtle, complex on the nose, with expressive notes of dry fruits combined with hints of Orange peel, full on the mouth, this 10 years Old Tawny Port shows an excellent vinosity and freshness, allowing it to finish long and persistent.

SOURCING

10 Years Old Tawny Port grapes come from the old vineyards at our Estates located in the Cima Corgo sub-region of the Douro Wine region.

GRAPE VARIETIES

A field blend of many varieties such as Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Barroca, Touriga Franca and Tinta Francisca.

CELLARING RECOMMENDATION

This 10 Years Old Tawny Port is filtered and ready to drink now. Once opened it will keep well for up to one month.

AGEING

After fermentation, 10 Years Old Tawny Port Wine goes through an ageing period in seasoned oak casks for approximately 10 years.

RECOMMENDED SERVING TEMPERATURE

Serve chilled (10 -12 °C)

DECANTING

No need to decant. Serve 10 Years Old Tawny Port Wine straight from the bottle.

SERVING RECOMMENDATIONS

Chuchill's 10 Years Old Tawny Port combines very well with soft cheeses like Brie and Camembert and Fruit cake.

Safra. Vinhos do Porto & Douro em 09/04/2018. Hotel Pestana.