QUINTA DO
JAVALI

PORT WINE

Quinta do Javali
20 Year Old Port

Tasting notes

Very brown color, with shades of mahogany.
Nose characterized by aromas of figs, pharmacy, with balsamic notes and already hints of a slight vinagrinho, from aging in the Douro Valley. We should also emphasize the notes of cigar box and varnished wood. Mouth very balanced, with silky texture, captivating and refreshing at the acidic component. They confirm the notes of figs and honey, combined with an elegant structure and persistent.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Barroca.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 20 years in wood. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 20,5
- Baumé: 5,5
- Total acidity (g/dm³): 4,34
- pH: 3,80

Bottle: 75 cl

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