QUINTA DO
JAVALI

PORT WINE

# Quinta do Javali
# 30 Year Old Port

**Tasting notes**

Golden amber color with dark greenish hints. Nose characterized by very complex aromas of dried fruits, honey and a slight "vinagrinho", typical of prolonged aging process. Very striking mouth with flavors in harmony with the aromatic component and properly balanced with truthful acidity and a lingering finish.

**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 30 years in wood. The wine is not stabilized by cold and only has a light filtration.

**Technical information**

- Alcohol (%): 19,5
- Baumé: 8,4
- Total acidity (g/dm³): 4,99
- pH: 3,49

**Bottle: 75 cl**

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