

PORT WINE

Quinta do Javali Tawny Port



Tasting notes

Brown, typical of oxidative stress, characteristic of this category of wines. Nose is marked by notes of dried fruit and toasted (walnuts, hazelnuts), exotic wood and fruit in syrup. In the mouth, the structure is elegant and balanced, and to emphasize the freshness acid.

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

Technical information

- Alcohol (%): 19,5
- Baumé: 3,4
- Total acidity (g/dm³): 3,5
- pH: 3,65

Bottle: 75 cl

