



### TASTING NOTES

**COLOUR:**  
Tawny with brownish shades

**AROMA:**  
Elegant, with scents of dried fruits, smoke and vanilla

**PALATE:**  
Full bodied and bright, with a long-lasting finish

### AWARDS

89 points Wine Enthusiast  
88 points Wine Spectator  
87 points For The Love of Port

A judicious blend of superior quality Tawny Ports matured in wood, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve

Serving tips: Serve at 17°C/63°F or slightly chilled. Excellent as a dessert wine, it is a perfect match for cheese, pastry, sweets, nuts and dried fruits. Ready to drink when bottled

### TECHNICAL SHEET

**QUALITY:**  
Reserve Tawny Port

**ORIGIN:**  
Portugal - Douro Valley

**SUB-REGION:**  
Tabuaço, Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)

**GRAPE VARIETIES:**  
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**VINE'S AGE:**  
20-40 Years

**TYPE OF SOIL:**  
Schist

**HARVEST:**  
Grapes selection in the field and harvested manually

**VINIFICATION:**  
Controlled fermentation with maceration, stopped by grape brandy addition

**AGING:**  
In oak casks for a minimum of 7 years

**DATE OF BOTTLING:**  
Bottling according to demand

**WINEMAKER:**  
André Pimentel Barbosa

**TECHNICAL DIRECTOR:**  
Jorge Manuel Pintão

### ANALYSIS

**ALCOHOL:**  
19,60 % VOL.

**REDUCING SUGAR:**  
115,00 g/L

**TOTAL ACIDITY:**  
3,50 g/L as Tartaric Acid

**PH:**  
3,51

### LOGISTICAL INFORMATION (CS2)

**DIMENSIONS (W x L x H):**  
(cm) 28,70 x 14,70 x 30,40

**WEIGHT (GROSS/NET):**  
(Kg) 7,90 / 4,60

**VOLUME:**  
(cm) 4,50

**PALETTE (LAYERS / BOXES PER LAYER):**  
5 / 16

**EAN:**  
5601085010080

**TARIFF CODE:**  
2204218990

**ITF:**  
35601085080107