

QUINTA DO JAVALI 10 Y.O. TAWNY

PORT WINE

REGION

Douro, Nagoselo do Douro, São João da Pesqueira.

VINEYARDS

Quinta do Javali

SOIL

Set on schist soils on terraces at an altitude between 150m and 300m.

CLIMATE

Mediterranean.

It has an orientation North, East. The average annual precipitation is 750mm with a temperature range between 5° and 45°C.

GRAPE VARIETIES

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

VINIFICATION & MATURATION

Harvest took place in between September and mid - October. Grapes were not destemmed before being trodden by foot in traditional granite lagares. Stage of an average of 10 years in old oak barrels. Wines were not cold stabilised or filtered.

WINE ANALYSES

Alcohol: 20,32% vol.

Baumê: 4,7

Total Acidity: 5,39 g/dm³

PH: 3,59

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.

GASTRONOMY & SERVICE

the winemaker's suggestion is a partridge marinated in an onion, olive oil, paprika and vinegar sauce. Serve the 10 Y.O. slightly refreshed!

BOTTLING

About 3 000 bottles.

WINEMAKER

António Mendes

