Technical Sheet

BLACKETT
PORTO

TAWNY | ANOS 10 YEARS

Appellation Porto **Region | Sub-Region** Douro | Cima Corgo

Grape varieties Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão

Harvest September/October, Manual **Winemaking**: Winepresses, Stainless Steel Vats

Type Tawny **Aging process** Matured in Wood **Age** 10 years

Tasting Notes

Colour: Intense tawny.
Nose: Intense and complex tertiary blackberries with dried figs, caramel and spices.
Taste: Fresh, sweet, delicious, balanced acidity and well-integrated alcohol, very persistent finish.

Pairing

We suggest the 10 tawny to accompany pâté, mature cheeses, or even desserts with dried fruits.

Service and conservation

Temperature: between 46.4° and 53.6°F
Keep the bottle in an upright position

Alcohol | 20% **PH** | 3,31 **Acidity** | 3,9 **Sugar**| 120 g/lt

