Technical Sheet

BLACKETT
PORTO

TAWNY | ANOS 20 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** 20 years

Tasting Notes

Colour: Deep tawny
Nose: Intense and complex tertiary blackberries with orange peel, vanilla, dried fruits and spices.
Palate: Fresh, sweet, delicious, balanced acidity and well-integrated alcohol, very persistent finish

Pairing

We suggest the 20 tawny to accompany meats stuffed with dried fruits, pâtés, matured cheeses, or even egg-based desserts.

Service and conservation

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

Alcohol | 20% **PH** | 3,28 **Acidity**| 5,1 **Sugar**| 143 g/lt

