Technical Sheet

BLACKETT

PORTO

TAWNY | ANOS 30 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** 30 years

Tasting Notes

Colour: Intense tawny with greenish tones.
Nose: Intense and complex tertiary blackberries with dried apricots, caramelised nuts, salted caramel, chocolate and spices.
Palate: Very full-bodied but very elegant, balanced between acidity, sweetness and alcohol, velvety and persistent finish.

Pairing

We suggest the tawny 30 to accompany foie gras with fig jam, aged cheeses, or even caramel-based desserts.

Service and conservation

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

Alcohol | 20% **PH** | 3,55 **Acidity** | 4,5 **Sugar**| 145 g/lt

