Technical Sheet

BLACKETT

PORTO

TAWNY | ANOS 40 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** 40 years

Tasting Notes

Colour: Tawny brown with greenish tones.
Nose: Intense and complex tertiary blackberries with coffee, dried fruits, spices and smoke.
Palate: Powerful, full-bodied, with a hint of vinegar, a testament to the mother wine's age, and a very persistent finish.

Pairing

We suggest the Tawny 40 with good company, or just a good book. For those with a sweet tooth, a tiramisu would also be a good pairing.

Service and conservation

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

Alcohol | 20% **PH** | 3,45 **Acidity**| 5 **Sugar**| 158 g/lt

