



QUINTA DAS TECEDERAS VINHO DO PORTO TAWNY RESERVE

This Tawny Reserve - produced and aged at the Quinta - is notable for its versatility and its profile of authenticity, concentration of color and delicious notes of almonds and dried figs. Made with wines produced by a field blend of old vines and selected from four vintages, this is a great after-dinner Port with caramel and toasty notes that make it seem less heavy than many others.

TERROIR

Located at the heart of the Douro Wine making region, on the left bank of the river, some 5km upstream from the town of Pinhão, the Tecedeiras vineyards are literally bathed by the Douro and the estate's terroir would be a dream-come-true for most winemakers eager to make outstanding, top-quality wines. The sloping, terraced vineyards of schist face North and West at altitudes between 90m and 190m. Here grapes ripen evenly and with a high concentration of flavours and aromas. When the estate was restored in the late 1990s, great care was given to maintain several plots of old vines - which produce the estate's best d.o.c and Port wines. There is a multitude of grape varieties, though six traditional Douro grapes are dominant: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

TASTING NOTES

Colour: Rusty-red tawny.

Nose: Notes of caramel, dried fruit, walnuts and almonds. Notable

aromatic complexity.

Palate: In the mouth smooth but with some freshness that lends this wine a particular elegance.

Pairing: Great with all sorts of less-sweet desserts and various types of cheese. Serve slightly chilled.

VINIFICATION

Complements Tecedeiras' excellent natural conditions and the great care devoted to the vineyards. In the winery, Port is only made in years in which we can guarantee top quality. The brandy is supplied by the best distillers and is selected for its purity and neutrality of taste, which allows the grapes to give us their full expression and true character. For similar reasons, we harvest the grapes only once they have reached a full state of ripeness, permitting the winemaker to use minimal amounts of spirits. Part of the grapes at Tecedeiras was always held back to make a distinctive Reserve Tawny Port.

Decanter

Some of this estate's vineyards once contributed fruit for Taylor's vintage Ports, so the quality here is not an issue. This Tawny differs from most as it is aged in the Douro rather than Vila Nova de Gaia, which gives a slightly madeirised character to the wine. It is a blend of vintages from 2001, 2004, 2007 and 2008. Rich, savoury and nutty with a smooth texture, this is quite intense and dense. The over-riding flavours are Christmas pudding complexities with cocoa powder infused tannins.

James Button, Decanter.com - Dec 2016

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POINTS

Winemaker: Rui Cunha

Alcohol: 21%vol. - **Total Acidity:** 5,17g/l - **pH:** 3,88 - **Residual Sugar:** 123g/l - **Total Sulphur Dioxide:** 50 mg/L

Available in bottles of 0,75 Lt.



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