



CASA DE CEIS

10 Years Old Tawny

VINEYARDS AND HARVEST NOTES

Grapes were selected in the best plots of Douro River Valley, in Cima-Côrgo sub-region.

The main grape varieties of this CASA DE CEIS 10 Years Old Tawny are Touriga Nacional, Touriga Franca, Sousão and Tinta Francisca. Native varieties of the best quality for the production of an excellent Port Wine.

The grapes were harvested by hand, after several samplings and with rigorous laboratory control, at the ideal time.

WINEMAKER'S NOTES

The grapes were fully destemmed and fermented in stainless steel tanks with strict temperature control, not exceeding 27°C.

The aging in stainless steel tanks, with the addition of wine spirit to transform the initial product into fortified wine.

After the stage continues in wooden casks for an average of 10 years. During this period, the blend lost the initial dark color, becoming a delicate golden tone - Tawny - designation that classifies this type of Port Wine.

Age indicated on the label corresponds to a mean age of the batches that make up the blend.

The wine was carefully filtered before bottling.

This unique 10 Years Old CASA DE CEIS Tawny is ready to be tasted.

It should be kept, after opening, in a cool place, and the bottle should be kept upright and protected from light and temperature fluctuations.

After opening, consume preferably between 2 and 5 months. Port Wine, a natural product, is subject to deposit with age.

TASTING NOTES

A 10 Years Old Tawny CASA DE CEIS, velvety, elegant, light brown and golden, with reflections of brick color. Complex aromas of nuts. Notes of dried fruits with plums and figs standing out. Delicate, soft flavors, with notes of dark raisins toffee, honey, chocolate and nuts.

Dessert wine that harmonizes with almonds, nuts, dark chocolate or wild berries. It also pairs intense cheeses and patês.

Delicious to the end of a meal.

Serve slightly chilled, ideally between 12°C and 16°C

TECHNICAL INFORMATION

Blend: Touriga Nacional, Touriga Franca, Tinta Francisca and Sousão

Designation of origin: PDO Douro

Batch: ADT10

Vineyard location: Douro valley, Cima Côrgo sub-region up to 600m

Aging: wooden casks

Alcohol content: 19.5%

Total acidity: 4.22 g / l

PH: 3.43

Reducing sugars: 49 g / l

Bottling date: November.2019

