



TERRAS TAWNY

PORT WINE

Fortified wine produced in the mountainsides along the Douro Valley selected to age in wooden vats. It shows maturity in colour, concentration in flavours and evolution in the aroma.

TERRAS PORTO

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SERVING TIPS

Best served at room temperature (18°C/64°F) as a dessert wine or slightly chilled as an aperitif, with cheese, pastry, nuts and dried fruits, desserts or sweets. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	Tawny Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Sabrosa; Murça (Cima Corgo)
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	10-20 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with maceration, stopped by grape brandy addition.
AGING	Matured in wood for 3 years, followed by blending of several Port Wines from different harvests.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Medium tawny
AROMA	Combines the fruitiness of young wines with the velvety, woody flavor of the older wines.
PALATE	Soft, light and well-balanced.

ANALYSIS

ALCOHOL	19,14 % VOL
REDUCING SUGAR	96,10 g/L
TOTAL ACIDITY	3,25 g/L as Tartaric Acid
PH	3.59