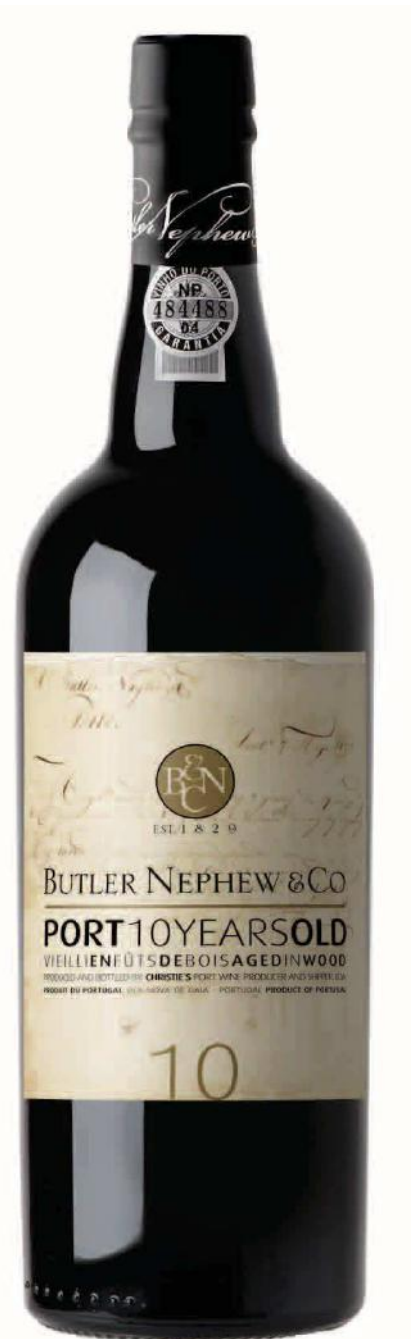


The **10 years old tawny port** is a superb example of a tawny port, made from selected old wines with an average age of over 10 years. It's during the aging period in oak casks that the ruby color becomes red amber tawny, which gives the name to this type of port wine. Recognized by its smoothness, velvety texture, ripened fruity aroma and dry fruit taste. At the end, you can feel balsamic shades and creamy flavors. This 10 years old tawny makes an excellent dessert wine. It goes well with cheese, "crème brûlée" or fruit tarts. In warmer months should be served very slightly chilled.

BUTLER NEPHEW & CO
PORT 10 YEARS OLD



CURRICULUM VINAE



Vine Varieties: Old vines, Tinto Cão, Tinta Roriz | Production Area: Douro
Alcool: 20%vol. | pH: 3.48 | T. Acidity: 3,84 g/dm³ | Baumé: 3,5 | Wine; Contains sulphites
Single bottle wine case | 6 bottles 750 ml per case | EAN Code: 5600242555020

