



Niepoort old tawny port 20 years old

Tawnies with an age indication such as "20 years" are blended from different wines averaging 20 years. Niepoort produces 10, 20 and 30 years old Tawny. The prolonged ageing in small wooden casks confers the characteristic Tawny colour. The main features of an aged Tawny are the complexity of aromas, the freshness and a persistent bouquet and refinement. After dinner, old Tawny is a good match with cheeses and especially chocolate based desserts. It can also be drunk as an aperitif, served at room temperature or lightly chilled.

Brick red/brown appearance interspersed with Orange hues with good depth of colour. Fabulous aromas of crystalized fruit and dried apricots which come through on the palate along with a smooth well integrated nutty alcoholic character on the finish.

Producer	Niepoort
Region	Porto
Volume	75.0 cl.
Grape Variety	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz
Drinking window	2025-2030
Alc.	20.5%
Vinificatie	The Tawnies are aged in small old oak casks, (550l), in the cellars at Vila Nova de Gaia, over many years. The balanced marriage of the different characteristics and diverse ages is the art of the Niepoort Master Blender, José Nogueira.
Rijping	in 550-litre wooden casks in the cellar in Vila Nova de Gaia; the blending of various wines of differing characteristics and ages is the responsibility of master blender José Nogueira (the fifth generation of the Nogueira family to manage the cask collection at Niepoort).



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53.12 €