

Niepoort old tawny port 30 years old



Tawnies With Age Indication such as "30 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.

Deep brown colour with a brown rim and a touch of green - very characteristic in old Tawny Ports. On the nose, a wine from another era, but very much alive with a fabulous concentration of coffee and liqueur which comes through on the palate with great spicity 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	2025-2040
Alc.	20.8%
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.
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