

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.

Producent	Niepoort
Regio	Porto
Volume	75.0 cl.
Druivenras	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz
Drinking window	2012-2030
Alc.	20.5%
Vinificatie	De gisting gebeurt in open granieten gistingskuipen (lagares) met regelmatige sessies waarbij de druiven met de voeten geplet worden. Na twee tot drie dagen wordt de gisting gestopt door toevoeging van eau-de-vie en is de jonge porto een feit.



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Rijping

in houten vaten van 550l in de kelder in Vila Nova de Gaia/ de blend van verschillende wijnen met diverse typiciteit en leeftijd is de verantwoordelijkheid van master blender José Nogueira (de vijfde generatie van de familie Nogueira die bij Niepoort de vatencollectie beheert).

64,28 €