

PORTO SILVA REIS 20 YEARS TAWNY

<i>Wine</i>	Silva Reis 20 years Tawny
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	NV
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal

Store bottles in a cool, dry place and away from direct light. Serve at 16°C. Enjoy this glorious 20 Year Old Tawny Port with creme brulée or a great Cigar.

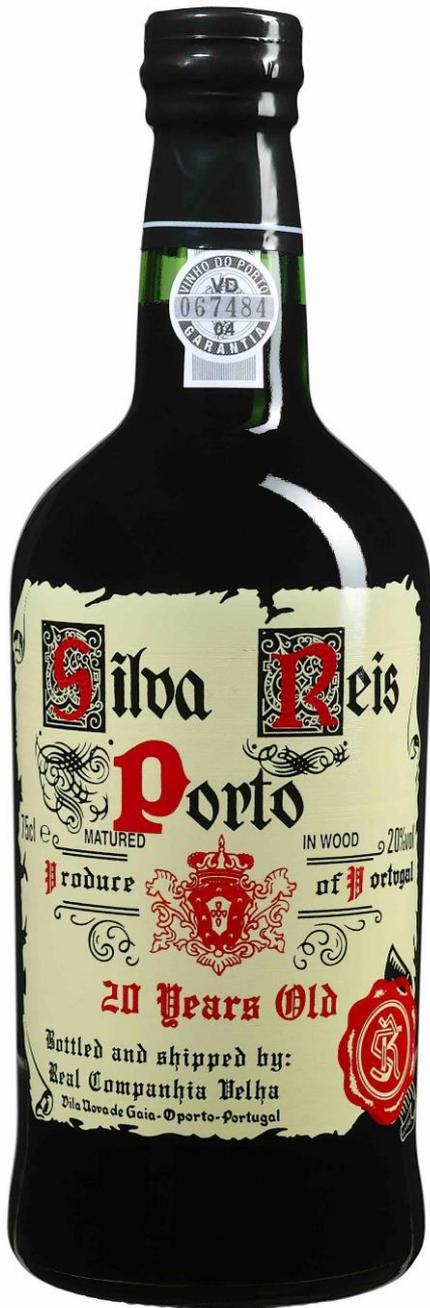
Porto Silva Reis

Port Wine is, by definition, a generous and fortified wine produced in the Douro Valley- the oldest Demarcated Wine Region in the world. Produced from traditional indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in the fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture.

For 20 years, this Tawny Port ages in the finest old oak casks to ensure its magnificent structure and harmonious aromas. During its ageing process, its young characteristics of fruit aromas and flavours begin to disappear and are replaced by subtle, aged notes.

At this time, the experience and knowledge of the Master Blender is essential to predict future developments in these Ports and anticipate the touch each will bring to the 20 years blend.

The aromas and flavours of these wines are in the hands of the Master Port Blender, who seeks to create a yet another fine representative of the Silva Reis Port style.



Technical Information

Alc./Vol.:	20%
Baumé:	3,8
V. Acidity:	0.50 g/l
Total Acidity	4.2 g/l
Total Natural Sugar:	110 g/l

Winemaking & Ageing

The Ports selected for the blending of the Royal Oporto 20 Years wine are fermented in the traditional lagars where the grapes are foot trodded. This allows a constant extraction for power and structure. The ageing process is carried out in oak barrels in the silence our cellars.

Tasting Notes

This 20 Year Old Port presents a typical brick toned amber colour, indicative of its long ageing in oak. A very complex wine in which we discover a perfect balance between notes of nuts, dry raisins and oak. On the palate, shows great acidity, portrayed by a lively and long finish.

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