

# PORTO SILVA REIS TAWNY



<i>Wine</i>	Silva Reis Tawny
<i>Varieties</i>	Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca
<i>Year</i>	NV
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	32.000 bottles (750ml)

*Store bottles in a cool, dry place and away from direct light. Serve at 16°C. This classic Tawny Port is a perfect pairing for smooth chocolate and caramel chocolate desserts, yet it can be enjoyed solemnly on its own.*

## *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.

The Silva Reis Tawny is produced from selected parcels of Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca, from vines aged between 25 and 40 years old, located at higher quotas on the slopes of the Douro Valley.

### *Technical Information*

Alc./Vol.:	19%
Baumé:	3,1
V. Acidity:	0.3 g/l
Total Acidity	3.4 g/l
Total Natural Sugar:	95 g/l

## *Winemaking & Ageing*

The Silva Reis Tawny is a classic young Tawny, result of a blend between differently, aged Ports that generate a style of a 4-year-old wine. After interrupting the fermentation through the addition of brandy, the wines made for the Tawny blend, are aged in large old oak vats and later blended to create the youthful Tawny character, which is complex, rich and very aromatic.

## *Tasting Notes*

A young Tawny Port of immense complexity of ripe red fruit notes and oaky scents, offering a very refined *bouquet*. Its strong dry fruit flavours are evidence of its ageing in oak, which are compensated by a balanced sweetness and a long finish.