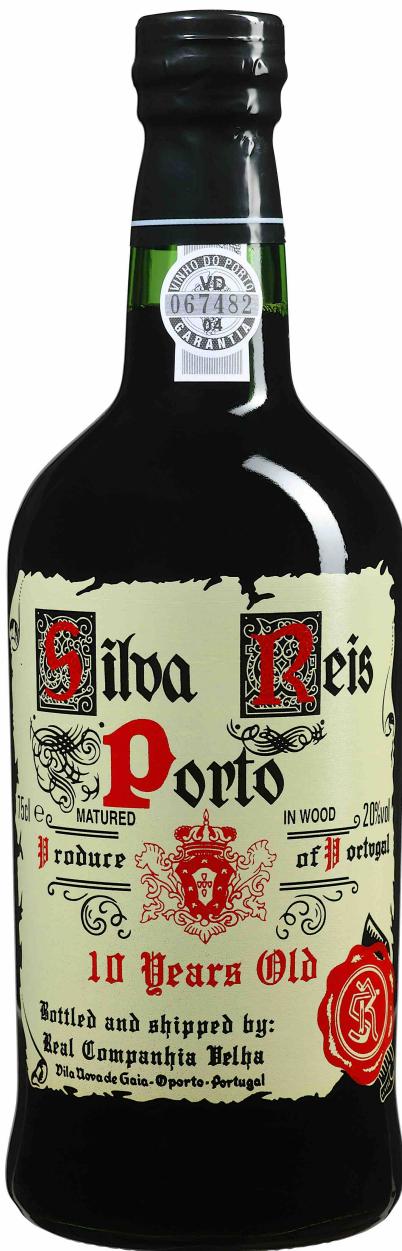


PORTO SILVA REIS

10 YEARS TAWNY



*Wine
Varieties*

Silva Reis 10 Years Tawny
Old Vines Field Blend, Touriga Franca & Tinta
Roriz & Tinta Barroca

*Year
Region
Country*

NV
DOC Douro
Portugal

Store bottles in a cool, dry place and away from direct light. Serve at 16°C. This 10 Year Old Tawny Port is a perfect pairing for smooth chocolate and caramel 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.

During its ageing process, its young characteristics of fruit aromas and flavours begin to disappear and are replaced by subtle, mellow notes where it is possible to predict reminiscences of spice, nuts, liquorice, vanilla and fruit jam.

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

Technical Information

Alc./Vol.:	19%
Baumé:	3,3
V. Acidity:	0.4 g/l
Total Acidity	4.1 g/l
Total Natural Sugar:	95 g/l

Winemaking & Ageing

The Ports selected for the blending of this wine are fermented in the traditional lagars for better extraction of power and structure, and in autovinifiers for elegance and mellowness. The ageing process is then carried out in old oak barrels and larger oak vats.

Tasting Notes

A very fine Port of Tawny colour with shades of gold, showing off a magnificent bouquet of mature fruit and spice and a harmoniously mellow structure. Its youth is evident, yet very complex, recognition of its ageing in oak.