



SEQUEIRINHA 20 YEAR OLD TAWNY

REGION - Douro

COUNTRY - Portugal

CLIMATE – Mediterranean

GRAPE VARIETIES – Touriga nacional, Tinta Amarela, Touriga Franca, Tinta Barroca

WINEMAKER – Joana Duarte and Rita Sequeira

VINIFICATION – Foot trodden in granite vats.

ALCOHOL: 19,4 % SUGAR: 111 g/dm3

TOTAL ACIDITY: 4.1 g/dm3 pH: 3,62

BOTTLE: 750ml / 50ml

TASTING NOTES - Produced with grapes of excellent quality from our vineyards in the Douro Valley. Vinified in the traditional "lagares" and still foot treading. This blend as a unique complexity without losing the younger and fresh fruit flavour. This wine has a vibrating tawny-amber colour and rich aromas of figs and raisins with notes of dry fruits. In the mouth it is elegant and soft.

STORING - Store or drink at 14/16°C.

SERVING SUGGESTIONS – It is perfect as an aperitif or after dinner with desserts based on eggs, dry fruits and vanilla ice cream.

