



SEQUEIRINHA 30 YEAR OLD TAWNY

REGION - Douro

COUNTRY - Portugal

CLIMATE – Mediterranean

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

Sousão

WINEMAKER – Joana Duarte and Rita Sequeira

VINIFICATION – Foot trodden in granite vats.

ALCOHOL: 19,06 % SUGAR: 130 g/dm3

TOTAL ACIDITY: 6,8 g/dm3 pH: 3,31

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 wine has a golden-brown color and intense complex aromas of caramel, nuts and coffee. In the mouth it is creamy and thick, with intense notes of coffee, finishing with a long, smooth and velvety hint.

STORING – Store or drink at 14/16°C.

SERVING SUGGESTIONS – Is a fabulous accompaniment to dark chocolate but can also be enjoyed alone, as a dessert in its own right.

