

QUINTA DE COTTAS DOURO

TAWNY PORT 20 YEARS OLD COTTAS

Type

DOC PORTO

Grape Varieties

Touriga Franca, Tinta Roriz,
Touriga Nacional, Tinto Cão
and Tinta Barroca

Vinification

Totally destemmed grapes,
followed by a slow fermenta-
tion with temperature control
up to 26° C degrees. The wine
was not filtered.



Tasting notes

The Cottas 20 Year Old Tawny Port is a blend selected and matured in small oak vats. The aroma is a perfect combination of ripe fruit with dry fruit and cinnamon. Ready to drink, this top quality Tawny pairs perfectly with less-sweet desserts or chesses. Serve it slightly chilled.

Analysis

Alcohol: 19,5% vol
pH: 3,56
Total acidity: 4,19 g/L
Residual sugar: 132 g/L

Enology

Manuel Vieira