Wijnfiche

Quinta da Pacheca - Porto 10 y Old - 75cl
PORTO —

Vinification

Traditional vinification in lagares. This port is a blend of old ports with an average age of 10 year, aged in oak port barrels (550 liters).

Taste

Rich but elegant nose with a touch of nuts. Caramel, dried fruit and delicate spiciness from the wood.

Food pairing

Dessert with chocolate | Chocolade moelleux | Cheese

General information

Type: Apero & Digestif
Grape varieties: Tinta Roriz (25%), Tinta Barroca (25%), Touriga Nacional (25%), Touriga Franca (25%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C

