

'Alta Nº 10' Ten-Year-Old Tawny Port

ELEGANT / LUSCIOUS / COMPLEX



Alta Nº. 10 is an elegant, luscious, complex Tawny Port, made in our traditional granite lagars, aged in old casks and ready to drink now. Serve slightly chilled as an aperitif and as a perfect accompaniment to chocolate desserts or strong cheese.

VINIFICATION:

The grapes are handpicked, hand sorted and destemmed into granite lagars, where they are foot-stomped for up to four hours. The must is then fermented by wild yeasts at temperatures ranging from 20-25°C, and spirit is then added at the appropriate time to stop fermentation. At the end of the maceration the ferments are drained, pressed, and transferred to old port casks to undergo maturation, before eventual blending and bottling.

COLOUR:

Tawny

AROMA:

Very complex aroma, showing lots of dried fruits, toffee, caramel and cask notes

PALATE:

Luscious, complex tawny with a velvety texture and a refreshing finish

SERVING TEMPERATURE:

Serve at 12 to 14 degrees centigrade

FOOD SUGGESTIONS:

Chocolate delice, sticky toffee pudding, strong sheep's milk cheese

CELLARING

Drink now, but will gain further complexity over the next 20+ years

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Tinta Roriz, Tinta Barroca, Touriga Nacional, Touriga Franca	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	In traditional granite lagars with foot stomping		
Vine Age	Between 22 and 26 years old	Malolactic	None		
Vines per Ha	4000	Maturation	Old Port casks		
Pruning Method	Single and double cordon	Bottling Date	August 2019		
Altitude above sea Level	Between 250 and 400 metres asl	ANALYSIS			
Yield	Average of 6 ton/hectare	Alcohol (%)	19.5%	Total Acidity (g/l)	4.3g/l
Harvest Period	Various years	Residual Sugar (g/l)	107g/l	Total SO2 (mg/l)	80mg/l
Harvest Method	Hand picked	pH	3.84		