

PORT WINE

Quinta do Javali Special Reserve Port



Tasting notes

Intense ruby color.

Nose dominated by red fruit notes with hints of ripe aromas of plums and figs alcorados. In the mouth, again find themselves aromas of ripe fruit, especially plums. The structure is engaging, with a presence worthy of a booking.

Grape varieties

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

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Aged at least 2 years in wood. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 20,0
- Baumé: 3,5
- Total acidity (g/dm³): 4,3
- pH: 3,70

Bottle: 75 cl

