

Non-vintage Tawny Port

60.00

CELLAR DOOR



ABOUT THIS WINE

Tawny Port is fermented with slow oxidation to develop rich, nutty, caramel flavors that blend with chocolate and cherry undertones. Oak aging develops additional vanilla character and soft tannins to round out this remarkable dessert wine.

TASTING NOTES

NOSE

Oak aging develops additional vanilla character and soft tannins to round out this remarkable dessert wine.

PALATE

Tawny Port is fermented with slow oxidation to develop rich, nutty, caramel flavors that blend with chocolate and cherry undertones.

FOOD PAIRING

A perfect match for pecan pie, crème brûlée, bread pudding, caramel desserts, and toasted nuts.

TECHNICAL

ABV

18.0%



SCAN TO VIEW ONLINE

this.wine/v/VT-KGUPLIHMW