

Bulas

PORT
TAWNY
VERY OLD



At Quinta da Costa de Baixo there are an extensive wine cellar and warehouse, dating from 1840, that maintains the original traces. It is here that old treasures are kept, old barrels with old wines, some very old, kept throughout generations. "Fine wines" that we can now taste as a relic of the Douro Valley. Of this wine, only 200 numbered bottles were bottled.

Produced with grapes of excellent quality from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified in a granite lagar with foot treading and addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French and American oak barrels during an average of 100 years. This wine has a golden colour with predominating tones of dark green. The very complex and intense aromas delight us with memories of roasting, honey, caramel, dried fruits, apricot, figs and orange. In the mouth it is very thick and full-bodied, with an exuberant range of intense flavours, providing a very persistent finish, which makes it an exceptional tawny.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect by itself or with dry fruits and caramel and coffee-based desserts. Serve between 14 and 16°C.

Region | Douro

Grape Varieties | Traditional 19th century Vines

Soil Type | Schist

Ageing | Average of 100 years in old French and American oak barrels

Alcohol | 19,50% vol.

Baumé | 13,0

Total Acidity | 7,32g/dm³ (Tartaric Acid)

Volatile Acidity | 1,35g/dm³ (Acetic Acid)

pH | 3,57 | **Sugar** | 265,0g/dm³

Bottle | Porto Tradicional | **Capacity** | 750ml | **Weight** | 1361g

Box | 1 x 750ml

