

OTIMA 10 YEAR OLD TAWNY PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage

Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

AGED TAWNY PORT

Aged Tawny Ports are blended, high quality wines that are matured in wood for extended periods, gradually shedding the deep ruby colour of youth and acquiring the amber-golden tawny hues from which their name derives. Following each harvest in the Douro Valley, the winemaker selects some of the finest wines with the potential for long-term ageing in the wine cellars, known as lodges, earmarking them to become Old Tawny Port with an indication of age. Warre's offers two such wines, the Otima 10-Year-Old and the Otima 20-Year-Old Tawnies. As the wines mature in seasoned oak casks of 600 litres, they are constantly tasted to check their progress, and when determining the final blend for bottling, the master blender will draw on wines from several harvests, brought together to maintain a consistent house style, unchanging over time. The age indication on the label therefore refers to the average age of the component wines. The art of blending to ensure consistency of quality and style is a fine craft, built on and perfected by generations of experience.

THE WINE

Warre's Otima 10 Year-Old-Tawny balances the generosity of fresh, youthful fruit with the sophistication and elegance that a decade in seasoned wood brings to the wines. The Port displays amplitude, combining fruit-driven volume with the seductive mellowness and delicacy of wood ageing.

TASTING NOTE

Rich tawny colour, with an excellent nose of nuts and hints of mature fruit. On the palate light and delicate, beautifully rounded, with hints of dried fruits, and a long elegant finish.

WINEMAKING

Warre's OTIMA 10 Year Old undergoes fermentation with natural yeast at between 24 to 28°C. Once the must has fermented to the desired degree of sweetness (usually within 48 hours), fortification takes place with grape brandy at 77% v/v (generally 80% must / 20% brandy)

STORAGE, SERVING & PAIRING

Does not need decanting. The wine is ready to drink when bottled, but will maintain its quality in bottle. Serve slightly chilled or at room temperature. Superb with cheese, nuts or dried fruit after a meal or on its own.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 3.9 g/l tartaric acid
Baumé: 3.5
Allergy advice: Contains sulphites