

## WINE DESCRIPTION

# WARRE'S OTIMA 20 YEAR OLD TAWNY PORT

## WARRE'S

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, power and softly perfumed nose. They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha and Quinta do Retiro Antigo, two 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.

## WARRE'S OTIMA 20 YEAR OLD TAWNY PORT

OTIMA 20 is a new, fine blend of 20 Year Old Tawny Port, a partner to the hugely successful OTIMA 10 Year Old. It is another important breakthrough for the Port trade, broadening the perceived image of Port in its traditional markets. An outstanding wine that epitomises everything that is great about a superbly balanced 20 Year Old Tawny.



### Tasting Notes

The translucent copper coloured tone of the wine is matched by the beautiful soft nutty aromas gained by a full twenty years ageing in seasoned oak casks. OTIMA 20 Years is rich and delicate, but never cloying; the tannins and acidity ensure balance and perfect length.

### Grape Varieties

The grapes used in the production of Warre's OTIMA 20 Year Old are a blend of traditional Portuguese varieties from the Douro Valley, such as Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinto Cão.

### Vinification

Warre's OTIMA 20 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).

### Wine Specifications

**Alcohol: 20% vol (20°C)**

**Total acidity: 4.3 g/l tartaric acid**

**Baumé: 3.8**

### Food pairing suggestion and serving

Does not need decanting.

The wine is ready to drink when bottled, but will maintain its quality in bottle.

Serve lightly chilled in warmer climates, with light desserts such as crème brûlée, or on its own.

OTIMA 20 is a pleasure to drink at any time, not just at the end of a lunch or dinner.

### Awards and reviews

**Decanter Wine World Awards 2008 – Silver Medal**

**International Wine Challenge 2008 – Silver Medal**

**International Wine & Spirit Competition 2008 – Silver Medal**

### International Wine Challenge 2007 – Silver Medal

*Smooth, velvety dry with good candied limes, oranges and a hint of hazelnut. A long fresh finish.*

Wine International, June 2007

### International Wine & Spirit Competition 2006 – Silver Medal

*Warre's Otimá 20 Tawny Port. This 20-year-old is elegant in looks and taste. Its almost translucent copper colour and nutty nose is followed by a rich, smooth and delicate taste. Three was a crowd when I opened the bottle because I wanted it all to myself. It was gone in 20 minutes, it's not bingeing, it's bliss.*

Bernadette Costello, OLN, June 2004

*This looks like one of Keats's 'lucent syrups tinted with cinnamon' from the Eve Of St Agnes, and has a rich, creamy nuttiness that manages to be at once substantial and elegant. Its flavours, like the sleek bottle in which it comes, are modern rather than baroque, and it picked up a caramelly taste in the manchego that made you want to have a bite of one, then a sip of the other, and so on, until both were finished. And we did finish both – the Dieters, to, because they knew it was too delicious a taste sensation to miss.*

Victoria Moore, The Guardian, 7<sup>th</sup> May 2005