

FERREIRA DUQUE DE BRAGANÇA 20 YEAR TAWNY PORT



Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinto Cão and Tinta Amarela. An attractive tawny color with coppery hues. Its intense bouquet shows the characteristics of a well-balanced wine that matured through oxidation: nuts, spices and a hint of dry fruit and marmalade. In the mouth it is full-bodied, delicate, soft, velvety and lingering. Bottled after maturation, the wine is ready to drink and will not improve if kept for a long time. Aged Tawnies benefit if open some time before drinking. When opened it does not require decanting and maintains fresh tasting notes for about 2-3 months.

93 points Wine Enthusiast *"Always great, this is softer, less intense than in the past. But there is still great richness, and power as well as smoothness, burnt caramel blending well with the spirit, and finishing with its inimitable fresh acidity."*

92 points Wine Spectator *"Rich, smooth and polished, exhibiting an array of dried apricot, pear and guava flavors that are accented by plenty of apple wood smoke notes. The lush finish surges with mineral, along with hints of peat and ginger cream."*

Duque de Bragança Tawny 20 Year is elegant and complex but with great freshness, which makes it unique and one of the most acknowledged & celebrated wines in the world. The handpicked grapes were vinified in accordance with the traditional Porto wine method. Controlled fermentation took place in stainless steel, and was stopped through the addition of wine alcohol. The resulting wines are very elegant and have a great aging potential. The wines selected to enter the final blend are taken to V.N. Gaia where they are aged in 640-liter oak casks. During their aging period, the wines are subjected to numerous transfers, analyses and tasting. The average age of the final blend is between 15 and 40 years.

The vineyards of Ferreira can be found throughout the Douro region, which is divided into three sub-regions: the Lower Corgo with an Atlantic climate; the Upper Corgo with a Mediterranean climate; and the Douro Superior with a Continental hot and dry climate.

The nature of the schist soil found in the steep hills along the Douro River is critical for the character of all Port wines. For more than 250 years, Ferreira has been synonymous with high-quality Portuguese wine, and known around the world as "the Portuguese brand." Ferreira was founded in 1751, and under the direction of Dona Antónia Adelaide became the reference point for exceptional ports and Douro wines. Today, Ferreira continues to be a global market leader, and the symbol of a country and a culture.

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Tasting Note:

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Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinto Cão & Tinta Amarela. Aromas of nuts, spices, dry fruit & marmalade; full-bodied, delicate, soft & lingering.

Shelf Talker:

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