



▲ Analytical parameters Alcohol: 19,7 % vol. Degrees Baumé: 3,3 Total acidity: 3,74 g/l

pH: 3,67

Total sugar content: 106 g/L Calories: 155Kcal/100ml

Varieties

Mixture of varieties in old vineyards and traditional varieties of the Alto Douro Wine Region, Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, among others.

Vinification and stage

Vinification in Algerian amphorae. The 10 Year Old Tawny Port is a lot wine obtained from the careful selection of wines aged, on average, for 10 years in wooden casks of various sizes.

Packaging and logistic information

Bottle capacity: 750 ml

Seal: Bartop stopper (with cork body and plastic capsule)
Dimensions (L x W x H)/box(6 x 0.75 L):28,6cm x 19,5 cm x 22 cm
Weight/carton (6 x 0.75L): 7,307 Kg

Palette (L x W x H) (1,200m x 1,000m x 1,440): 120 cartons EUR-pallet (L x W x H) (1,200m x 0,800m x 1,440): 96 cartons

EAN-13: 5604786100197 EAN-14: 15604786100217

Sensory analysis

The Cedovim 10 Years Old Port, presents intense, captivating and harmonious aroma; notes of dried fruits, for instance, walnuts and hazelnuts, nuances of spices, roasted and woody notes. The palate is equally melodious, respecting the perfect balance among the freshness and sweetness. It finishes long and persistent with woddy and walnuts notes

Harmonization and service

Serve at a temperature between 13 and 15°C, on its own, as an aperitif or together with dessert. It marries well with crème brulée, desserts of caramel, desserts of fruits, cheese boards, mix of nuts or chocolate.

Origin

Country: Portugal

Region: Demarcated Region of Douro

Subregion: Upper Douro Enologist: Sandra Sousa









