



OSBORNE

PORTO

TAWNY



CHARACTER

“Osborne Ports are voluptuous and luscious, an authentic delight for the palate that pays tribute to an exceptional land, a millenary tradition and a family’s devotion to these wines”.

- **ORIGIN:** D.O. Porto. Vilanova de Gaia, located North-West Portugal.
- **BLEND:** A perfect and harmonious blend of Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela and Tinta Barroca, from the Douro Valley vineyards, planted on terraces cut into schistous rock on the steep hillsides.

CRAFTING & AGING

The grapes are completely destemmed and fermentation is carried out in stainless steel vats at a controlled temperature with continuous pumping over, *remontage*, to maximize the extraction of color and flavours. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops, leaving a natural sweetness in the wine.

In the Spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called “pipes”, where it’s aged for 4 years.

SENSORY ENJOYMENT

NUTTY & SWEET

- **LOOK:** Light golden brown color and good body.
- **AROMAS & FLAVOURS:** Subtle aromas of fine aging, exudes nutty flavours rounded with its natural sweetness and soft tannins.

SERVING & GASTRONOMY

Osborne Tawny Port is ideal with desserts containing toffee or caramel and sometimes custards. It’s also a great partner of salty cured cheeses.

Enjoy it on its own after a meal or relaxing on the afternoon.



SINCE 1772

OSBORNE

www.osborne.es