



CORTES DO REGUENGO

50 YEAR OLD TAWNY PORT

ORIGIN: On the steep slopes that surround the Douro River, brave men built the first terraces, locally known as 'socalcos', and planted the first vineyards. Years later, the grapes harvested from this unique landscape, are used to create outstanding wines. Knowledge passed on from generation to generation, until today, mastering the art of blending and aging Port wine. Cortes do Reguengo 50 Year Old Tawny Port is a very fine Tawny Port launched by Quinta do Reguengo, a property owned by Família Cardoso in the Douro Superior sub-region. A distinctive wine that honors the Douro tradition, full of elegance and refinement.

VINIFICATION: This wine is the result from the art of blending top-quality Port wine, aged in 620L oak casks, with an average age of 50 years.

TASTING NOTES: Deep golden-amber color with greenish reflections. The bouquet is exceptionally refined and intense, revealing complex aromas of dried fruits, toasted almonds and soft spicy notes. On the palate, it is velvety and concentrated, with layers of flavor that reflect its age and maturity. It finishes leaving a unique and delicate flavor, reflecting all its grandeur. Alcohol content (%Vol.): 20.5%

PAIRING: Ideal for enjoying alone, although it goes very well with chocolate-based desserts, as well as dried fruits and strong cheeses. Store vertically and serve at a temperature between 12 to 15°C.

CAPACITY: 75cl.



QUINTA DO REGUENGO 5150-503 POCINHO
VILA NOVA DE FOZ CÔA, PORTUGAL