



BARÃO DE VILAR

PORT PRODUCERS IN OPORTO SINCE 1715

FEUERHEERD'S 10 YEARS OLD TAWNY PORT

Origin:	Porto DOC
Grape Varieties:	Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão and other traditional grape varieties of Douro Region
Alcohol:	20 %
Vinification:	Fermentation takes place in stainless steel vats at controlled temperature, with 1 day on pre-fermentative maceration and 2 days on fermentation. The grapes' must not destemmed.
Tasting Notes:	Feuerheerd's 10 Years Old offers an intense acidity, bitter chocolate flavors and dried raisins. Full of complex aromas and flavors, it's full in the mouth, finishing dry with an intense aftertaste.
Suggestions:	Ready to drink. Ideal to serve with Almond Pie and Crème Brûlée.
Winemaker:	Álvaro van Zeller

91 Points - Wine Enthusiast

90 Points - Wine Advocate

