

Feuerheerd's 20 Year Tawny Port

Tasting Notes: This superb Old Tawny Port is patiently matured for 20 years in seasoned oak casks, acquiring a softened mellow texture with an intense complex nose which complements the appealing raisiny fruit.

Suggestions: Ready to drink. It is a delicious dessert wine and is the perfect finish to any meal or to accompany mince pies, cakes, milk chocolates, walnuts, nuts, crème brûlée, Roquefort and as digestive with cigars.

Can be left open for a couple of weeks.

Alcohol: 20%



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