



# BARÃO DE VILAR

PORT PRODUCERS IN OPORTO SINCE 1715

## FEUERHEERD'S 20 YEARS OLD TAWNY PORT

|                         |   |
|-------------------------|---|
| <b>Origin:</b>          | Porto DOC   |
| <b>Grape Varieties:</b> | Touriga Franca (35%), Touriga Nacional (30%), Tinta Roriz (15%), Tinta Barroca (10%) and Tinto Cão (10%)  |
| <b>Alcohol:</b>         | 20 %  |
| <b>Vinification:</b>    | 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. |
| <b>Tasting Notes:</b>   | Feuerheerd's 20 Years Old has a fragrant nose of raisins, prune and dried figs. Beautiful unctuous on the palate with a long and satisfying finish.                               |
| <b>Suggestions:</b>     | Ready to drink. Ideal to serve with Almond Pie and Crème Brûlée.  |
| <b>Winemaker:</b>       | Álvaro van Zeller   |



**92 Points - Wine Advocate**