



BARÃO DE VILAR

PORT PRODUCERS IN OPORTO SINCE 1715

FEUERHEERD'S FINE TAWNY PORT

Origin: Porto DOC

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão

Alcohol: 19,5 %

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.

Suggestions: The *Feuerheerd's Fine Tawny Port* is a blend selected and matured in small oak vats. The aroma is a perfect combination of ripe fruit with dry fruit and cinnamon.

Winemaker: Álvaro van Zeller

