



## Porto Tawny 40 years

Dow`s

<b>Type</b>	Portwein
<b>Origin</b>	Spirituosen, Portwein
<b>Producer</b>	Dow`s Douro
<b>Classification</b>	Douro DOC
<b>Expansion</b>	40 years in wooden barrels
<b>Contents</b>	75 cl
<b>Serving temperature</b>	16 - 18 ° C
<b>Alcohol content</b>	20 %
<b>Article no</b>	78004704

## Pairing

The longer they mature, the more intense their aromas of nuts, caramel and fine oak become. If pairing Tawny with cheese, serve slightly chilled with Comté or aged Pecorino. The nutty, fruity character of these varieties goes perfectly with the ripe port wine aromas. As a dessert partner, Tawny accompanies a crème brûlée, fine almond or pecan cake or (almost better) apple crumble with vanilla ice cream.

## Tasting notes

Aromas of ripe figs, candied fruits, juicy plums, dark espresso and spicy liquorice on the nose. Harmony and balance dominate the palate, sweet vanilla and fine spiciness accompany the lingering finale. The older the bottlings, the more intense and complex the sensory impressions become and show the quality of the work done at Dow's.