



PORT WINE | PORTUGAL

TAWNY 30 YEARS

TEXTURED . STRUCTURED . SILKY



VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

THE WINE

Cálem 30 Year Old Tawny is a wine that reflects the art of the blending: a meticulous combination of wines aged in oak barrels, with a final average age of 30 years.

TASTING NOTES

Golden colour, with greenish hues. Magnificently aromatic nose, remarkably elegant, with notes of wood, spice and dried fruit. A perfect example of the style of Cálem, this 30 Year Old Tawny is a great wine with extraordinary structure. Smooth and silky in the mouth, it reveals remarkable character and length.

SERVING SUGGESTIONS

Served slightly chilled, it is the ideal choice for starters such as strong cheese and pâté. Its velvety texture and unique aromas go remarkably well with main dishes that include dried fruit. Irresistible with a starter of foie-gras with aubergine and walnuts.

A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with Chèvre. Or simply enjoy it with a cigar.



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position.

Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 14 and 16°C.

VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca

TECHNICAL DETAILS

Alcohol Content 20%vol

pH 3,53

Total Acidity 4,78 g/dm³

Reducing Sugars 129 g/dm³

WINEMAKER

Carlos Alves

