



PORT WINE | PORTUGAL

TAWNY 20 YEARS

SPICY . FIRM . PERSISTENT



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

CALEM 20 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 20 years.

TASTING NOTES

Brown colour, with green hues. Concentrated and voluptuous nose, with dominant aromas of wood, notes of honey and delicate hints of spice. On the mouth, it shows excellent structure, with firm and polished tannins. Smooth texture, enticing sweetness and a long, spicy finish.

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.

AWARDS AND DISTINCTIONS

Decanter Magazine, Outstanding (95-97) (2018)
Decanter World Wine Awards, Gold (2016)
International Wine Competition, Gold (2016)



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 3,5
Total Acidity 4,98 g/dm³
Reducing Sugars 123,00 g/dm³

WINEMAKER

Carlos Alves