PALMIRA · QUINTA DAS ARCAS · PORTUGAL

Tawny Port

Porto (Tawny), Douro





COLOUR	GRAPES	ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	VINTAGE · VOLUME
Tawny	Red Douro varieties	19.5%	90 g/L	4.5 g/L	NV · 750 ml

FORTIFIED, SWEET

Tasting notes

AROMA

This wine shows a smooth aromatic freshness, and also a rich ripe nutty aroma, the result is a well-balanced and harmonious wine on the nose.

TASTE

Great feeling of balance between freshness and ageing.

Food pairing

To enjoy slightly fresh as an aperitif, or to accompany with foie gras, strong cheese and dark chocolate.

Cellar and service

SERVE AT	14–16 °C

Vineyard

ESTATE	Grapes bought from many Douro growers
SOIL	Schist
VINE AGE	Over 30 years on average

Winemaking

VINIFICATION	Red Douro grapes are macerated on their skins in traditional stone lagares and steel vats, and fermentation is stopped by adding grape spirit at 77% vol, keeping natural sweetness. As a tawny, the wine then ages in wooden casks, slowly gaining its amber colour and nutty notes. The Douro became one of the world's first demarcated wine regions in 1756.
MATURATION	Average blend age 3–4 years in old oak

Producer · Quinta das Arcas

FOUNDED	1984 (family vineyard work since the late 1970s)
OWNERS	Monteiro family: Esteves Monteiro (founder) and Lisete Oliveira; sons António (export) and Mário (domestic market), daughter Diana (wine tourism)
WINEMAKERS	Fernando Machado and Henrique Lopes
ESTATES	Vinho Verde (Quinta das Arcas, Sobrado, Valongo), Alentejo (Herdade Penedo Gordo, Orada, Borba), Douro (bought-in grapes)
FARMING	Conventional, with a sustainability focus; about 1.5% of the area farmed organically
HOUSE STYLE	Malolactic fermentation usually not done; 100% French oak wherever oak is used
PRODUCTION	About 3 million bottles in Vinho Verde, 1 million in Alentejo, 100,000 in Douro; exported to 35+ countries

Say it: Quinta das Arcas: KEEN-tah dahsh AR-kahsh