PORT FOR ANY OCCASION

ALL TYPES OF PORT SHOULD BE SERVED CHILLED



TYPE OF PORT	VINTAGE 2017	LBV 2014 UNFILTERED	COLHEITA 2011	10 YEARS OLD TAWNY SECOND EDITION
STYLE OF PORT	Dark ruby red colour Intense, full-bodied and fruity aroma and taste **RUBY STYLE**	Dark red colour Charming aroma and taste of fully ripened red and dark berries	Deep ruby red colour Delicious taste of nuts, brown sugar, wook and orange peel **TAWNY STYLE**	Amber and seductive colour Delicate, spicy, soft and rounded character
OAK AGEING	2-3 years	4 years	Approx. 8 years	10 years
THEREFORE	**The best of the best** **Both for immediate enjoyment and to save**	**So much value for money** **The taste of developed Vintage Port**	**Pure joy** **Vintage Port from sublime vintage, aged for approximately 8 years**	**Bottled yum-yum** **Vintage 2009** **Spent a decade in 600 litres oak barrels**
PAIRINGS	Strong cheese · Dark chocolate Red meat (pepper steak) · Nuts	Dark chocolate · Crystallized fruits Cheese (blue) · Ice-cream · Game	Medium strong cheese · Chocolate Desserts · Beef · Pleasant times	Mild cheese · Milk chocolate · Ice-cream Cookies · Pleasant times · As "brandy"
MEDALS				

Quinta do Pégo