



Quinta Do Vallado 20 Year-Old Tawny

“Highlights”

- **95 – WINEREVIEWONLINE.COM, Dec. 9, 2014**

“Just in time for Christmas, a monumental 20-year-old tawny Port from Quinta do Vallado. This spicy tawny is long and rich on the palate, shows hints of dried fruits and nuts and baking spice, with exceptional length and a finish that keeps on giving. All that's missing is the roaring fire and Cuban cigar.” –*Robert Whitley*

- **93 – WINE ADVOCATE, Feb. 2015**

“The 20 Year Old Tawny, bottled in 2013, was aged in very old oak casks and vats. It is an old-vines field blend with residual sugar of 119 grams per liter. Opening with a big, big rush of sugar, this shows more focus and far more complexity than I sensed on the first whiff. The finish is crisp and laced with a bit of brandy. This isn't big and thick, but it seems far richer than it is given the finish and the aromatics. The aromatics are very powerful for a 20. The remarkably concentrated flavors on the finish also seem often to exceed what many 20s deliver. This is quite an exceptional 20 Year from many perspectives, but that finish is particularly exceptional. There were a mere 1,000 bottles of 500ml produced.”

- **93 – WINE SPECTATOR, June 30, 2011**

“Suave and silky-tasting, delivering complex, refined flavors of buttercream, toffee, dried apricot and pear. Light and airy on the finish, with a cleansing minerality and hints of sea salt.”

- **90 – WINE ENTHUSIAST, April 1, 2015**

“This has just the right balance between the fresh fruit of younger Ports and the wood and dried fruit of aged tawnies. It's a dry style of Port, with a lift of acidity. It's delicious and, like all aged tawnies, ready to drink now.”

