



QUINTA DO VALLADO 20 YEAR OLD TAWNY DOURO, PORTUGAL

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*Review*

*Review*

93 POINTS

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“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.”

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