



QUINTA DO VALLADO 30 YEAR OLD TAWNY DOURO, PORTUGAL

*Review*

93 POINTS

“The NV 30 year old Tawny Port is an old vines field blend bottled in 2015. It comes in with 159 grams per liter of residual sugar. This is most notable initially for the rich and unctuous finish, leaning more to caramel than molasses. Then, the darker flavors come out. It is not always the biggest or the most powerful, but it adds good acidity that laces through the notable sweetness, and it becomes increasingly complex. It is seriously delicious, an important point in its favor, and that unctuous feel caresses the palate.”



MARCH 1, 2016

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