



QUINTA DO VALLADO 40 YEAR OLD TAWNY DOURO, PORTUGAL



95 POINTS

"The 40-Year-Old Tawny was aged in very old oak 600-liter casks and old oak vats. It is an old-vines field blend with residual sugar of 196 grams per liter. Even more so than its 20-year sibling reviewed this issue, its sugary with an endless finish. It adds a layer or two of depth to the 20, but it is so sexy and so rich that it seems a bit less complex, which is not always the way this works in comparing 20s and 40s. As it airs out and that first rush blows off, though, you do begin to get the complexity this has in spades. It is more piercing and gripping. You eventually taste the treacle and concentrated molasses underneath. You realize how fine it is when you notice that the powerful and sugary finish never seems to end."



FEBRUARY 27, 2015

QUINTESSENTIAL IMPORTER MARKETER DISTRIBUTOR



QUINTA DO VALLADO 40 YEAR OLD TAWNY DOURO, PORTUGAL



95 POINTS

"The 40-Year-Old Tawny was aged in very old oak 600-liter casks and old oak vats. It is an old-vines field blend with residual sugar of 196 grams per liter. Even more so than its 20-year sibling reviewed this issue, its sugary with an endless finish. It adds a layer or two of depth to the 20, but it is so sexy and so rich that it seems a bit less complex, which is not always the way this works in comparing 20s and 40s. As it airs out and that first rush blows off, though, you do begin to get the complexity this has in spades. It is more piercing and gripping. You eventually taste the treacle and concentrated molasses underneath. You realize how fine it is when you notice that the powerful and sugary finish never seems to end."



FEBRUARY 27, 2015

QUINTESSENTIAL IMPORTER MARKETER DISTRIBUTOR



QUINTA DO VALLADO 40 YEAR OLD TAWNY DOURO, PORTUGAL



95 POINTS

"The 40-Year-Old Tawny was aged in very old oak 600-liter casks and old oak vats. It is an old-vines field blend with residual sugar of 196 grams per liter. Even more so than its 20-year sibling reviewed this issue, its sugary with an endless finish. It adds a layer or two of depth to the 20, but it is so sexy and so rich that it seems a bit less complex, which is not always the way this works in comparing 20s and 40s. As it airs out and that first rush blows off, though, you do begin to get the complexity this has in spades. It is more piercing and gripping. You eventually taste the treacle and concentrated molasses underneath. You realize how fine it is when you notice that the powerful and sugary finish never seems to end."



FEBRUARY 27, 2015

QUINTESSENTIAL IMPORTER MARKETER DISTRIBUTOR



QUINTA DO VALLADO 40 YEAR OLD TAWNY DOURO, PORTUGAL



95 POINTS

"The 40-Year-Old Tawny was aged in very old oak 600-liter casks and old oak vats. It is an old-vines field blend with residual sugar of 196 grams per liter. Even more so than its 20-year sibling reviewed this issue, its sugary with an endless finish. It adds a layer or two of depth to the 20, but it is so sexy and so rich that it seems a bit less complex, which is not always the way this works in comparing 20s and 40s. As it airs out and that first rush blows off, though, you do begin to get the complexity this has in spades. It is more piercing and gripping. You eventually taste the treacle and concentrated molasses underneath. You realize how fine it is when you notice that the powerful and sugary finish never seems to end."



FEBRUARY 27, 2015

QUINTESSENTIAL IMPORTER MARKETER DISTRIBUTOR