

Quinta do Infantado 10 year old Tawny Port

The Winery:

Quinta do Infantado, based in Pinhão, has been a leader in estate-bottled Ports since 1979. Prior to 1986, the British monopoly on Port required that all exported Ports be sent in bulk to Vila Nova de Gaia, 60 miles west of the Douro Valley, where they were bottled and shipped. This practice effectively prevented small private producers from exporting their wines, since the cost of running an operation in another town was prohibitive for these vineyard owners. In 1979 the laws were changed and Quinta do Infantado, who were already making their own wines, were amongst the first to begin exporting their wines. The estate, run by the brother and sister team of João and Paula Roseira., is famous for producing ports that are “meio-seco” or medium-dry in style. Infantado’s wines have more natural alcohol and less sugar than other ports, meaning that less “aguardente” or grape brandy has to be added. The wines are therefore more vinous (still wine-like), more balanced and drier than most ports. The wines are made exclusively from their own vineyards and are bottled at the estate – every cuvée they produce is from Class A vineyards. The vineyards (terraced, very steep, with densely packed soil) are worked in traditional methods: all elaboration is done by hand. The hand-picked grapes ferment long and slowly in lagares (2-foot high stone tanks) and are still foot “trodden”. Less than 2% of Port is still made by this century old, labor-intensive method.

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Retail Price: \$44.95
(Price subject to change without notice)
Product # 34516
Release Date: Fall 2023



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Region: Douro, Portugal

Variety: 30% Touriga Nacional, 30% Touiga Franca & 30% Tinta Roriz

Winemaker: Alvero Roseira

Production: All the Quinta do Infantado vineyards are class 'A' and represent the best that the Douro Valley has to offer. All the grapes are all handpicked, foot-trodden and fermented in lagares. The fermentation lasts longer (3-4 days) compared to most ports in Douro which are fermented only for 24 hours. The Ports are drier in style than at some other wineries

Alcohol: 20%

Tasting notes: Light tawny in colour, this port has intense aromas of dried fruits with hints of citrus fruits. Medium weight in the mouth, it is elegant and long on the finish.

Established in 1816, its name comes from Infante (Portuguese for Prince) as it belonged to Prince D. Pedro IV, son of the Portuguese king D. João VI.

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ACCOLADES:

Wine Spectator: 91 points

"Fresh with a high-pitched feel to the dried cherry cedar and sandalwood notes. A light hazelnut husk hint shows on the finish. A dry and focused style. Drink now." Tasted 2019"

Wine Advocate –Robert Parker: 89 points

"The NV 10 Years Old Tawny Port is an old vines field blend with 92 grams per liter of residual sugar. It was bottled in 2014 with a bar top cork. Perhaps the most complete and balanced of the three Tawnies from Infantado this issue, this is a charming ten-year-old with moderate aromatics and concentration, but elegance and a fresh feel. It drinks nicely." Tasted Dec 2015

DWWA 2016—Commended

"Milk chocolate aromas and a spicy, nutty palate. Young and full for its age yet satisfying"