

PORTO SILVA REIS Tawny

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| Country: | Portugal |
| Region: | Douro |
| Appellation: | Porto |
| Grapes: | Touriga nacional - Touriga francesa - Tinta Barroca - Tinta roriz |
| Alcohol degree: | 19 % |
| Serve at: | 15-18°C |
| Serve with: | Aperitif or dessert, dried fruit, goose liver, several kinds of cheese (Roquefort, Gorgonzola, portuguese cheeses) |
| Description: | <p>A high quality Port wine from the upper Douro in the north of Portugal. The blend has matured on wood, before the bottling took place. Port is made by interrupting of the fermentation by addition of alcohol. In the old days this was done to protect the wines for the long transports over the sea. . Because of this interruption of the fermentation, the sugars don't fully transform into alcohol, so some residual sugar stays behind.</p> <p>The SILVA REIS Port has won several medals because of his high quality and is known as one of the best brands on the market. No wonder that Manual José da SILVA REIS has given his name to this excellent Port.</p> |

