

PORTO SILVA REIS - 10 Years Old

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| Country: | Portugal |
| Region: | Douro |
| Appellation: | Porto |
| Grapes: | Touriga nacional - Touriga francesa - Tinta Barroca - Tinta roriz |
| Alcohol degree: | 20 % |
| Serve at: | +/- 18°C |
| Serve with: | aperitif or dessert, dried fruit, goose liver, several kinds of cheese (Roquefort, Gorgonzola, portuguese cheeses) |
| Description: | <p>A high quality 10 year old Port wine from the upper Douro in the North of Portugal. For this Port only blends with a certificate of age are used. The long maturation and aging in barrels gives the typical characteristics to this Port with also an intense woody taste and an amber appearance. Fleshy and complex on the palate. Very long and beautiful finish. The Silva Reis Port has won several medals because of its continuous quality. Silva Reis Port is known as one of the best brands on the market. No wonder that owner Manual José da Silva Reis has given his name to this excellent Port.</p> |

