

# Gran Cruz Tawny 10 Years

<b>Category</b>	Porto
<b>Grapes</b>	Old vines: 30 % Touriga francesa, 20 % Tinta roriz, 10 % Touriga nacional, 10 % Tinta barroca
<b>Appellation</b>	Porto (DOC)
<b>Producer</b>	Porto Cruz
<b>Country</b>	Portugal
<b>Region</b>	Douro
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	19 %
<b>Serving temperature</b>	14-16 °C
<b>Available</b>	Québec

## Terroir

This 10 year old Port Tawny is aged in oak barrels in the heart of the Gran Cruz cellars in Vila Nova de Gaia, Portugal.

## Vinification and maturation

Gran Cruz 10 Year Old Tawny Port is produced by the traditional Porto wine method. This is the blend of the best Port wine's batches ageing in oak casks with an average of age of 10 years, produced from a long list of different grape varieties and locations along the Douro valley. It patiently matured, for an average of 10 years, in French oak casks.

## Features

Gran Cruz 10 Year Old Tawny Port is rich and elegant. It keeps the juicy fruitiness while also shows drier wood-ageing flavours. It's rounded, with honey and raisin flavours dominated by an impressive acidity on the ending.

## Food Pairings

Perfect with foie gras and chocolate desserts.

## Product code

Québec : 00142703

