

Porto Meneres Fine Tawny

THE FACTS

COUNTRY: Portugal

REGION: Douro

APPELLATION: Douro

WINEMAKING: Cold macerated for a full day prior to fermentation and then fermented with native yeasts in open top stainless steel vats under temperature control until about half of the grapes' natural sugar is consumed. At around 100-120 g/l of residual sugar, the fermenting wine is drained off its skins and stems and it is fortified with fine, 150 proof grape brandy from Spain.

ALCOHOL BY VOLUME: 19.5%

AGING: Aged in large oak casks

ANNUAL PRODUCTION: 500 cases

THE STORY

Originally named after family ancestor Arnaldo Menéres, Menéres is one of four Port brands this independent firm produces and one they purchased to bring back into the family about ten years ago. The house specializes in 20 Year Tawny, 40 Year Tawny, and heirloom Colheitas. Menéres is the highest quality line of port the family produces, these wines are classic in style, and we consider Menéres ports the best examples in the world in terms of complexity and character for the money.

THE ADJECTIVES

AROMAS / FLAVORS: Appealing Raisiny fruit

MOUTHFEEL: Soft & Mellow

THE SELLING POINTS

AWARDS: 95pts Wine & Spirits

