




QUINTA DO TEDO PORTO FINE TAWNY

certified organic

Vincent Bouchard, scion of the Burgundy Bouchard Père et Fils family and tireless broker of wine barrels worldwide, purchased Quinta do Têdo in 1992. At the time, the quinta was a virtual ruin at the confluence of the Têdo and Douro Rivers. Today, Têdo is a model Single Quinta, meaning that its production comes entirely from its own vineyards, complete with fruit and olive orchards, all farmed organically within an ecological preserve.

VINEYARD

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- Site:** The Alto Douro, or downriver zone nearest the coastal region and thus the coolest. Vineyards are on terraces on the south side of the river and are classified “A,” which is Douro’s equivalent to grand cru.
- Soil:** The Douro Valley’s huge stretch of schist, turned on its side by a seismic upheaval, allowing the vine roots to penetrate down between the layers in their search for water.
- Vines:** Certified organic and farmed with the aid of a horse. Hand harvested early in the morning.
- Varieties:** Touriga Nacional, Touriga Franca, Tinta da Barca, and Rufete.

CELLAR

- Élevage:** Grapes from three high-quality harvests are destemmed and aged for a minimum of six years in neutral 225L and 500L French oak barrels before blending with other six to seven-year-old Tawny ports.
- Production:** 14,000 bottles.
- Profile:** Fruity and elegant with chocolate and nut aromas.