



## Cabral 20 Years

**Price:** \$TBD + refundable bottle deposit and handling fee

**Varietal:** Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousao, Tinta Barroca, Tinto Cao

**Brand:** Cabral

**LCBO Product #:**

**LCBO:**

**Region:** Douro, Portugal

**Designation of origin:** Porto

**Category:** Regular Consignment

**Bottles Per Case:** 12

**Bottle Size:** 750ml

### Availability

Coming soon please contact us

### Background

In 1996 Emanuel A. Cabral made the decision to share his expertise and passion for port and wine by founding Cabral Porto & Douro. Born in Portugal, Mr. Cabral is a multilingual citizen of the world. His solid reputation is built on personalized customer service and the rigorous process that goes into selecting the products his company will market. Cabral Porto & Douro has developed a wide variety of products over the last decades and is constantly working on perpetuating the highest quality for our brand.

Port Producer of the Year in 2016 at New York International Wine Competition

### Tasting Notes

This tawny port is a blend of selected wines from different years, aged in oak barrels, and with an average age of 20 years.

These vineyards from the sub-regions of Baixo Corgo and Cima Corgo are planted on old vines and on platforms with different sun exposures and altitudes. Grape Varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Sousão, Tinta Barroca, Tinto Cão. The nose is rich, developed, woody and slightly peppery, with hints of caramel, vanilla, white chocolate and nuts. Soft and round, consistent, velvety, elegant, long on the finish and very well balanced.

Winemaking according to the traditional method for Port. After gentle crushing with partial destemming, alcoholic fermentation follows with skin maceration. Fermentation takes place under controlled temperature and it is stopped by the addition of wine spirit. The entire winemaking process, which is monitored by the oenology team, takes into account the grape varieties, their degree of ripeness and the desired sweetness.

Excellent when served with desserts made from chocolate, dried fruit and nuts, spices (cinnamon) and caramel. Also harmonizes well with coffee and chocolates. Port is likely to create deposit since it is a natural product. Therefore, it is necessary to take care not to disturb the bottle too much when serving. It should be served at a temperature between 10°C and 12°C.

### AWARDS

- Gold Medal – Sélection Mondiale des Vins Canada 2018
- Silver medal —San Francisco International Wine Competition 2015

