



## Cabral Caracter Reserva Especial

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

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

**Brand:** Cabral

**LCBO Product #:** 740679

**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 ruby reserve port is a blend of wines of deep ruby red colour aged in large oak barrels, and with an average age of 5-6 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

Varieties include Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Sousão. Intense dark red color. Fruity almond flavor with black cherries and crème brûlée. Velvety on the palate with noticeable spice.

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.

Ready for drinking. It does not need to be decanted. Served chilled as an aperitif, with an assorted selection of cheeses, various smoked hams and sausages or dried fruit and nuts. It is also suitable for desserts rich in chocolate, creams and red fruit and wild berry tarts.

Serve at a temperature between 12°C and 14°C, depending on the accompaniment.

