OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Tawny Reserve



The “Porto dos Santos” winery was founded in 1836 by Joaquim Ferreira Pinto. For years, this port house produced excellent wines, sold in the Portuguese and Brazilian markets. But at the beginning of the 20th century, the brand, as well as its huge stocks of port wine, was sold to another port company, and the brand fell into oblivion. It was not until 2022 that Alexandre Botelho, a descendant of the founders, decided to revive the brand. The wines of this new generation intend to exalt the artisanal production of Port wine, always in conjunction with small producers in the Douro region, respecting its terroir, people and traditions. With Porto Dos Santos, the fermentation lasts longer than the usual port fermentation which reduces the sugar up to a half of what is often customary in the region. This results in a dryer style than usual which leads to enormous richness and aromatic elegance in these wines.

WHAT MAKES THIS WINE UNIQUE?: The Tawny Reserve Port comes from a blend of high-quality Port wines that have been aging for an average of 6 years, and that are blended to showcase the house style.

GRAPE: A field blend of red grape varieties planted on schist soils between 650 - 1970 ft (200 - 600m) above sea level from different plots in the Douro region.

PAIRING SUGGESTIONS: Balanced and versatile, this delicious and eclectic wine excels not only with classic pairings of cheeses and desserts but also serves as a superb base for a wide range of cocktails in the hands of a skilled bartender.

VINIFICATION AND AGING: Spontaneous fermentation with natural indigenous yeasts. The wine is aged in 650L chestnut casks or pipas. This port has an average age of 6 years.



LOCATION, SOIL, CLIMATE: The soil in which the Douro Valley vines are planted is made up of schist, a slate-like metamorphic rock. Rich in nutrients, it also has useful water retention properties. The soils of the Douro share the essential property of many great vineyard soils, the ability to allow the vines to thrive while restricting their access to water and consequently their yields. Combined with the small thick skinned berries of the traditional Port grape varieties, the dry conditions produce wines of great richness and depth.

TASTING NOTES This wine showcases a tawny color with red reflections. The aroma is rich with fig, apricot, and cherry, accented by notes of spices. On the palate, it reveals pronounced flavors of fig, date, and cherry, balanced by a notable acidity and a hint of dryness that suggests orange peel. It offers a well-rounded introduction to wood-aged Ports.

ALCOHOL CONTENT: 19.5%

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