

WARRE'S OTIMA 10 YEAR OLD TAWNY PORT

WARRE'S

Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, power and softly perfumed nose. They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha and Quinta do Retiro Antigo, two of the finest estates of the Douro valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

WARRE'S OTIMA 10 YEAR OLD TAWNY PORT

An aged 10 year old Tawny Port with a light delicate palate, challenging the perception of Port as a dark and full-bodied after dinner drink. Warre's OTIMA has a ground-breaking contemporary design with a broad consumer appeal, whose radically different packaging was produced to appeal to younger drinkers.



Tasting Notes

Rich tawny colour, with an excellent nose of nuts and hints of mature fruit. On the palate light and delicate, beautifully rounded, with hints of dried fruits, and a long elegant finish.

Grape Varieties

The grapes used in the production of Warre's OTIMA 10 Year Old are a blend of traditional Portuguese varieties from the Douro Valley, such as Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinto Cão.

Vinification

Warre's OTIMA 10 Year Old undergoes fermentation with natural yeast at between 24 to 28°C. Once the must has fermented to the desired degree of sweetness (usually within 48 hours), fortification takes place with grape brandy at 77% v/v (generally 80% must / 20% brandy).

Wine Specifications

Alcohol: 20% vol (20°C)
Total acidity: 3.8 g/l tartaric acid
Baumé: 3.5

Food pairing suggestion and serving

Does not need decanting. The wine is ready to drink when bottled, but will maintain its quality in bottle. Serve slightly chilled or at room temperature. Superb with cheese, nuts or dried fruit after a meal or on its own.

Awards and Reviews

International Wine Challenge 2009 – Gold Medal

Decanter World Wine Awards 2009 – Gold Medal

Decanter World Wine Awards 2008 – Silver Medal

International Wine & Spirit Competition 2008 and 2009 – Silver Medal

Complex and spicy with dried figs on the nose. Good body with nice acidity, a fruity mid palate, and finishes on a complex rich fruity note.
International Wine Challenge, May 2009

International Wine Challenge 2001 – Gold Medal

Not only does it look beautiful, this is also a wonderful modern Port. The pale tawny colour is reflected in a brown, nutty character and spicy overtones. Finely structured, full of flavour and

possessing a zingy edge to complement its complexity of flavour.

Wine, November 2001

92 Points out of 100

Light in colour, refined in the nose, and intense in the mouth. It's packed with toffee, nuts, dried apricot and other delicious and sophisticated flavors. There's dynamite fruit quality here, but it's the creamy nuttiness on the palate and the finish that steals the show.

Wine Enthusiast, July, 2002

90 Points out of 100

A ripe and rich tawny. Loads of caramel, honey and dried fruits, with just a hint of Douro bake, or iodine character. Full-bodied, sweet and very toffee like on the palate. Long finish.

James Suckling, Wine Spectator, 15th September 2003

There are lots of good tawny ports, but this little gem, stylishly packaged in a 50cl bottle, is one of my favourites. It has dried orange and apricot fruit combo going on paired with zippy acidity...

Chris Orr, Food & Travel Magazine, December 2003

A 10-year-old tawny port with a light, delicate palate which is simply superb when served chilled, either on its own or at the end of a meal.

Jonathan Ray, Daily Telegraph, 24th July 2004

