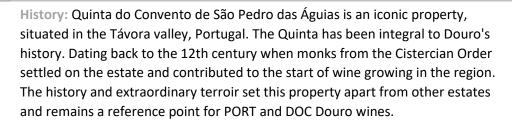


KRANEMANN PORTO

10 Year Tawny



Tasting notes: Lively and attractive tawny color. Intensely fresh, with a rich harmonious aroma of dried fruit, almonds, and honey. Very delicate on the palate and deliciously soft while maintaining its volume. Its Balance is highlighted by the well-evolved fruit leading to a vibrant, lively, and long finish.

Winemakers: Diogo Lopes and Anselmo Mendes

Appellation: DOP Douro

Composition: Field blend of traditional Douro varietals

Soil: Schist and granite Vine Age: 30 years

Harvest: Manual into 18kg boxes

Winemaking: Fully destemmed and put into open top fermenters with the cap worked to maximize extraction of anthocyanins and tannins. Alcoholic fermentation for about 3 days to reach intended sugar level. Brandy is added at this point to arrest alcoholic fermentation. After a few rackings, the wine is added to large wooden casks.

Aging: Average of 10 years

pH: 3.53 RS: 108 grams per liter Alc: 19.5% UPC: 5 605769 212050

D.O.C DOURO: The oldest demarcated region in the world, declared in 1756 and made a World Heritage by UNESCO in 2001. Renowned for Ports, Douro is becoming recognized for their powerful red and white wines. Mountainous and rugged topography rich in history and schist soils! The region follows the course of the river from the Spanish border and is broken up into 3 sub-regions. Baixa Corgo, (fertile, cooler and receives most the little rainfall Douro gets) Cima Corgo, (heartland and where most Port production occurs), and Douro Superior (very cold in the winter, scorching hot in summer, the largest of the regions).





Other Wines Available:

HASSO White **HASSO Red** QUINTA DO CONVENTO White QUINTA DO CONVENTO Red **KRANEMANN Tawny KRANEMANN 10 Yr Tawny**

