

BLACKETT
30 YEARS

ALCHEMY
WINES



Tasting Notes

ALCHEMY WINES 2015

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|---------|---|---------------|--|
| Color | Golden brown ambar | Vineyards Age | 40 a 60 years |
| Flavour | Intense and complex aromas with notes of honey, caramel, tobacco and walnut leaf. | Soil | Schist |
| Palate | Full-bodied, dense, harmonious acidity with long, lingering finish. | Aging | Accurate stocking Tawny Port wine aged on average 30 years, top quality, aged in wood casks. |

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| Quality | Golden sweet - Tawny 30 Years | Bottled | 2014 |
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|---------------|---|--------------------------|------------------------|
| Origin | Portugal Região Demarcada do Douro | Chemical analysis | |
| Sub-region | Douro superior | Acquired Alcohol Content | 20% Vol |
| Grape Variety | Touriga Nacional, Tinta Roriz, Tinta Barroca e Touriga Franca | Acquired Sugar | 141 g/dm ³ |
| | | Total Sugars | 5.62 g/dm ³ |
| | | Ph | 3.57 |