



ESTABLISHED IN 1868

VALE D. MARIA

OLD TAWNY PORTO

PRODUCT OF PORTUGAL

1969

Old Tawny Colheita 1969

PRODUCT

Winemaking: These extraordinary wines age in Port Wine casks until their bottling date, for a minimum of 50 years of age. The casks are kept under the ideal conditions for a long ageing, where temperatures are kept cool and the cellar with a low light. The wines matured slowly, allowing them to develop very elegant, concentrated and sublime aromas. They become intensely rich and fresh, with great persistence thus creating a memorable experience, which is definitely worth the wait.

Bottling date: October 2019.

Master Blenders: Cristiano van Zeller, Francisca van Zeller, David Ferreira, Manuel Soares.

Tasting Notes: Throughout time, this wine has concentrated nuances of mahogany and amber, with a touch of yellow hints that shine through. With an opulent nose, with honey and butterscotch, scent of dried peached and plums and a hint of mint and eucaliptos tree. It is sweet and succulent, greatly balanced showing lots of fruit flavours in a well structured wine. The wine is bright and lasts for a very long time on the palate, marking the finish to a great start.



Old Tawny Colheita 1969

PRODUCT

"It is pretty brilliant and irresistible at the moment, effortlessly projecting both harmony and complexity. This is the first in a series of Old Tawnies that the winery plans on releasing. It's a great start."

Mark Squires



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POINTS

Robert Parker
WINE ADVOCATE

OLD TAWNY PORTO
VINHO DE PORTUGAL



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Old Tawny Colheita 1969

PACKAGING



Specially engraved
Aluminium closure

Hand-written and
Numbered bottles

Hand-written
bottling date

All handling and bottling is hand-made

Specially engraved
aluminium plaque

Wooden box is finished
in pau santo wood



Old Tawny Colheita 1969

PACKAGING



Exclusively drawn
illustration of Quinta
Vale D. Maria



Interior is lined
with black velvety
fabric

Very Old Tawny
Colheita Ports
brochure