





Port Tonel Nº 12 | 10 years

Ageing	Upto 3 years
Production	Made on a regular basis
Alcohol	19.8%
Residual Sugars	95-110 g/li
Ph	3.6-3.7
Bottle size	75cl

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Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

Production Notes

The Port is made each year in the traditional manner, trodden in granite lagares from grapes grown at Quinta de la Rosa. Each year we keep back a small quantity of our best ports LBV quality and above. It is from these stocks that we blend our Tonel 12. This blending occurs on a regular basis to ensure that stocks are always fresh. For many years, before 1988, when they started selling port under the La Rosa brand, the Bergqvist family used to go down to 'Tonel 12' (a large 25 pipe barrel kept in the lodge under the house) and fill their decanter full of delicious ten year old tawny direct from the barrel. To this day they still refer to Tonel 12, instead of ten year old tawny, and decided to keep the name on the label.

Maturation and Bottling

The port is stored in small (550 litre) oak casks or "pipes" and it is from this selection of fine old ports that we blend our Tonel 12, this blending occurs on a regular basis to ensure that stocks are always fresh. Unlike most port shippers, all products are stored and bottled in the Douro (at La Rosa and not Porto), allowing full traceability and ensuring quality from grape to bottle. Sales of this very popular port sometimes have to be limited if demands exceeds supply.

Tasting Notes

It is a rich and elegant blend with wonderful aromas exuding the heat of the Douro. On the palate it is complex with powerful dried fruit, figs, honey and almonds with a long pleasing finish. It should be consumed within 2 to 3 years of bottling.

Serving Suggestions

Served chilled as an aperitif or to accompany fois gras or maybe with that special dessert or cheese. Best of all serve Tonel 12 on its own and savour the complexity and extraordinary flavours of such a wonderful port.