

# BLACKETT 30 YEARS

ALCHEMY  
WINES



## Tasting Notes

ALCHEMY WINES 2016

Color	Golden brown ambar	Vineyards Age	40 to 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.

Quality	Golden sweet - Tawny 30 Years	Bottled	2019
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Origin Portugal  
Região Demarcada do Douro

Sub-region Douro superior

Grape Variety Touriga Nacional, Tinta Roriz, Tinta Barroca e Touriga Franca

## Chemical analysis

Acquired Alcohol Content 20% Vol

Acquired Sugar 141 g/dm<sup>3</sup>

Total Acidity 5.62 g/dm<sup>3</sup>

Ph 3.57