

WARRE'S OTIMA PORT

20 YEAR OLD TAWNY PORT

A FRESH APPROACH

Expertly crafted and exquisitely balanced, this Tawny Port still portrays its youth, balanced with the character of prolonged barrel ageing in seasoned wood. Two decades spent in oak casks resulting in voluptuous texture and concentration. Rich and delicate, with soft nutty aromas.

READY TO BE ENJOYED

Serve lightly chilled as an aperitif accompanied by Jambon Iberico, chicken liver parfait or salted almonds. Or enjoy at the end of the meal accompanied by desserts such as crème brûlée, apple tart or vanilla ice-cream. Once open will remain fresh for 4-6 weeks. No need to decant.

REVIEWS

Enticing, with green tea, ginger, toasted sesame, caramel and date flavors that glide through, with finely stitched acidity and a flattering flash of sweetness. Delivers understated elegance.

James Molesworth, Wine Spectator

This is a smooth and richly ripe wine. It has a dry character that brings out the wood aging and the dried fruit flavors that are well in balance. There is a tang of spirit that gives a lift to the wine. Acidity and a dry aftertaste complete an impressive tawny.

Roger Voss, Wine Enthusiast

