



## **2014 Touriga Nacional Dessert Wine**

One of the traditional varietals used in Port production, our Touriga Nacional is grown at our winery vineyard. We make the wine in the traditional method adding high proof spirits to arrest fermentation. The wine was then put to a combination of French and American for 24 months aging before being bottled. This is the perfect dessert wine for the chocolate lover. Pair with decadent dark chocolate cake or a combination of blue cheese and walnuts.



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