

## CASAL DOS JORDÕES TAWNY PORT

**Vintage:** non-vintage  
**Appellation:** Douro, Portugal  
**Varietals:** Touriga Franca, Tinta Barroca, Tinta Roriz, Touriga Nacional, Tinto Cao  
**Winemaker:** Jordão Family

**Organic Certificate:** Grapes and facilities have been certified by SOCERT Certificação Ecológica, LDA, (Portugal) and are compliant with the National Organic Program (NOP) of the U.S. Department of Agriculture.



**Notes:** An easy drinking Port, that thanks to its extended barrel aging, displays the classic tawny brown color, rich molasses, brown sugar, and spice cake flavors combined with raisin and dried plum fruit flavors. A wonderful pairing with stilton cheese, patés, rich risottos or dark chocolate.

**The Estate:** Casal dos Jordões, established in 1870, has remained family owned by the Jordão Family. The vineyards comprise of 106 acres on the south and west facing slopes of Rio Torto at an altitude ranging between 300 and 1150 feet.

In 1994, the winery initiated the organic conversion by steering clear of the application of any toxic products to their vines which resulted in a quality improvement of the final product without harmful residues to the health as well as a parallel benefit to mother earth. We are sure that our organic farming practices have boosted our wines to a higher level of quality that has granted us prestigious awards both in Portugal and internationally with consistency.”

**Accolades:** **Gold Medal**—2004 National Wine Competition, Paris  
**Gold Medal**—2000 International Wine Competition, Italy



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