

**PORTO CÁLEM ESTD. 1859 – FINE TAWNY PORTO – VINHO DO PORTO –  
PRODUZIDO E ENGARRAFADO POR SOGEVINUS FINE WINES S.A. – VILA  
NOVA DE GAIA – PORTUGAL 20%**

**Cálem White & Dry ages in oak casks. With a brown-tawny colour, it presents a bouquet of nuts and wood. In the mouth, it is velvety, fruity and balanced. Ideal with fruits and cakes.**

**Store in cool, dry and dark conditions.**

**VISUAL ANALYSIS:** it is limpid and characterized by a fascinating garnet red with copper flashes and bronze touches.

**OLFACTORY ANALYSIS:** the olfactory exam consists of wild wood, anise, walnuts, toasted almonds, juniper berry, dried figs, medicinal syrup and caramel.

**GUSTATIVE ANALYSIS:** sweet, with a strong sensation of pseudo-warmth and honey flavoured; it settles down on the tongue with style and, in the same way, is arousing the entire palate. The taste of the toasted almonds accompanies the final flavour providing a pleasant salivation which carries on in watering the mouth for several seconds. The intense aromatic persistency is about 6/7 seconds.

**WINE-FOOD COMBINATION:** Venezuelan sweet chocolate

- The fatness of the chocolate is counterbalancing the salivation of the wine
- The sweetness of the chocolate is matching with sweet tendency of the wine
- The olfactory-gustative persistence of the chocolate is agreeing with the intense aromatic persistency of the wine

**MY PERSONAL OPINION:** the wine comes just at the right moment. The wine-food combination is, by far, a culinary milestone which is smiling to every guest of this happy appointment.