



# Quinta da Romaneira 10 Year Old Tawny



**Soil**  
Schist

**Average vine age**  
25 years old

**Grape varieties**  
Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

**Oenologist**  
António Agrellos

**Vinification**  
The grapes were trodden by foot and vinified in stainless steel "lagares" with temperature control between 25 and 28 degrees Celsius.

**Ageing**  
Old oak barrels of 640 liters. The old tawnies spend their entire life in barrel until the moment of the final blend.

**Bottle**  
0,75 l

**Logistics**  
6 bottles carton box

**EAN Code**  
5605538000765  
**ITF**  
15605538000762  
**Boxes per pallet**  
95  
**Boxes per row**  
19  
**Box weight**  
8,5 Kg  
**Pallet weight**  
827,5 Kg

**Classification**

This is a blend of old Port wines with an average age of ten years. At ten years old the wine has already acquired the classic tawny characteristics of nuts, dried fruits and spices, but retains also a vibrant freshness which is one of the characteristics of Romaneira's tawnies.

**Tasting Notes**

Pale brick red tawny color. In its complex aroma, the vibrant young fruit blends deliciously with the attractive and characteristic dry fruits aromas like nuts. Rich and smooth on the palate it has an elegant structure and a long finish.

**Gastronomy/Drinking Suggestions**

It can be served slightly chilled as an aperitif, as a digestive at the end of a meal or on any occasion during the day on its own.

**Best served**

Slightly chilled or at room temperature.

**Analytical Characteristics**

Alcohol (%): 19,50  
Residual Sugar (g/dm<sup>3</sup>): <97,80  
Total Acidity (g/l AT): 4,60  
PH: 3,48

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