



Quinta da Romaneira 40 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
5605538000741
ITF
15605538000748
Boxes per pallet
99
Boxes per row
11
Box weight
8,5 Kg
Pallet weight
861,5 Kg

Classification

This is a blend of old Port wines with an average age of over forty years. The wines have been aged in oak casks and over time take on the characteristics of walnuts, dried fruits and spices, showing increasing intensity of color, complexity, concentration and depth of flavor.

Tasting Notes

Light amber color. Extremely rich and complex nutty bouquet reminiscent of mint and almonds. Full bodied, sweet and rich in taste with an attractive nuttiness and a lingering finish in spite of its age.

Gastronomy/Drinking Suggestions
It can be served as a digestive at the end of a meal.

Best served

Slightly chilled or at room temperature.

Analytical Characteristics

Teor Alcoólico (%): 21,00
Açúcar Residual (g/dm³): <130,6
Acidez Total (g/l AT): 6,00
PH: 3,53

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