

Porto Fine Tawny



Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

Grape Varieties	Tinta Roriz and Tinto Cao
Type	Fortified dessert red wine
Vintage	NV
Alcohol by Volume	19,5%
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	This Tawny is a three to five-year-old blend obtained by blending wines with different degrees of maturity brought about by the ageing process in barrels and hogshead casks. Alcohol: 19,5% vol.; residual sugar 102 g/l.
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Ageing	3 to 5 years of ageing in barrels and hogshead casks.
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Description

In Brief	Tawny port is characterized by its golden amber colour with aromas of nuts which, with age, are refined, gaining complexity, elegance and finesse. Tawnies are made with blends of various years peacefully aged in 650 liter casks. Once bottled, the wine is ready for drinking.
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Tasting notes	This is a tawny red with a topaz meniscus. The first aroma gives the impression of buoyancy and develops into a great smoothness acquired from having been matured in wood. In the mouth, it feels light, warm and very soft as a result of its ageing. This adolescent Port is mature and fruity, with a complex and delicate character. Its finish is perfectly balanced, giving it some delicateness.
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Food Pairing	Due to its characteristics as an open wine, the Tawny Port should be drunk in a warm environment. It can be served as an aperitif or with melon, tomatoes filled with fresh cheese and smoked salmon, desserts that are not overly sweet or with cheeses.
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Serve between 16°C and 18°C. Store the bottle upright, in a cool, dry and dark place.

Notes

