

Porto Ramos Pinto 10 years Tawny Port Quinta Ervamoira


ESTABLISHED 1880
RAMOS PINTO
PORTO & DOURO

Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca
Type	Fortified dessert red wine
Vintage	NV
Alcohol by Volume	20,0%
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

Made from high quality wines of the Quinta de Ervamoira by blending harvests of, on average, 10 different years. The new wines make it robust and fresh while the oldest wines give it complexity and lineage. Its characteristic aroma and palate are the result of the artistry achieved by Ramos Pinto's winemaker. Alcohol: 20,0% vol; residual sugar: 106 g/L.

Ageing	Aged in wood for 10 years.
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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. This tawny is a blend from high quality wines of the Quinta de Ervamoira by blending harvests of, on average, 10 different years, peacefully aged in 650 liter casks. Once bottled, the wine is ready for drinking.

Tasting notes

This Port is orange-red in colour with a touch of green. It has a well-rounded, generous aroma and the wine's fruit aromas include orange, apricot and plum. Vanilla and old Port wine casks make up its woody aromas. This is a fruity tawny variety. In the mouth, one can still taste the fresh fruit surrounded by the ageing in wood. There is good structure and perfect balance between fruit and alcohol. The attack on the palate is smooth and full-bodied. Following the initial oily feel, a fresh, soft fruitiness appears that finishes with a slightly acidic, woody note.

Food Pairing

This Port pairs well with desserts made with dried fruit and nuts, orange marmalade and eggs.

Serve between 14°C and 18°C. Store the bottle upright, in a cool, dry and dark place.

Notes

