

Porto Ramos Pinto 20 years Tawny Port Quinta do Bom Retiro



Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

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

Vinification	The Ramos Pinto 20-Year Tawny is made from a selection of several plots from one of the oldest vineyards in the Douro region, the Quinta do Bom Retiro. Alcohol: 19,5% vol; residual sugar: 122 g/l.
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Ageing	Aged in wood for 20 years.
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Awards and Certificates	98 points, Decanter 2020
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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 is a blend with an average age of 20 years, an adult and sophisticated tawny.
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Tasting notes	This wine has a tawny colour with a yellow halo that signifies an advanced stage of maturity. This is the genuine colour of a 20-year-old cask-aged wine. It has a warm red colour with a slight orange tone at the bottom of the glass. There is a lively aroma with a velvety texture. The aromas include those of fruit (grapefruit, apricot, almond, hazelnut and cocoa bean); wood (vanilla, old Port wine casks and phenol), roasted aromas such as cinnamon, caramel and coffee; and ethereal aromas of stearin and iodine. Smooth and dry in the mouth, the wine is complemented by a rich and generous persistence of flavour. It has a fine and delicious attack. The elegance of the first contact with the palate is maintained through a complex sequence of ripe and dried fruits and nuts in a fresh and liquorice-like harmony.
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Food Pairing	Delicious as an aperitif or following an evening meal, this tawny also can accompany chocolate, cheeses and cream-based desserts or desserts that are not overly sweet. It goes very well with dry fruit and nuts, nut cakes and Swiss rolls.
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Serve between 17°C and 18°C. Store the bottle upright, in a cool, dry and dark place.

Notes

