

Porto Ramos Pinto 30 years Tawny Port



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 30-Year Tawny is Ramos Pinto's most distinguished port, made from estate vineyards in the best production zones of the Delimited Douro Region. It is a blend of wines that have aged in oak for an average of three decades in the winery's cellars in Vila Nova de Gaia. Treaded by foot and fermented in traditional granite lagares. Alcohol: 19,5% vol; residual sugar: 120 g/l

Ageing

Aged in oak for 30 years and kept in bottle for several months before release to market.

Awards and Certificates

98 points, Decanter 2019

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 30 years. It is Ramos Pinto's most distinguished port

Tasting notes

This wine has a magnificent tawny colour with orange tones. The bottom of the glass is bright, with traces of tawny-red that develop into a halo characteristic of old cask-aged wines. It has an admirably elegant aroma. At first, it is warm and charming. Aromas of vanilla and dry fruit and nuts immediately appear as the result of its ageing process. Upon agitation of the glass, spicy aromas such as cinnamon and cocoa become prominent. It is satiny and long-lasting in the mouth. A taste of nuts such as almond and hazelnut is followed by a surprising and pleasant freshness produced by ethereal flavours, culminating in a taste of liquorice.

Food Pairing

Delicious as an aperitif, on its own as a meditation wine, 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.

Serve between 16°C and 18°C. Store the bottle upright, in a cool, dry and dark place.

Notes

