

PORT WINE

FINE TAWNY



PROVENANCE: Made 100% with grapes from vines classified “A” quality from Quinta da Romaneira, located in the heart of the Douro Valley.

VINIFICATION: The grapes were trodden by foot and vinified in stainless steel “lagares” with temperature control between 25 and 28 degrees Celsius.

AGEING: In large wooden barrels (“Tonéis” and Balseiros”) of old oak.

TASTING NOTES: This is a carefully selected blend of elegant wines aged in barrel for five years. Its lightness and elegance come from having less color extraction due to shorter skin/juice contact at fermentation. It is more complex on the nose than the Ruby, showing youthful fruit with a raspberry character. On the palate It is medium sweet with a well-balanced fruit and richness.

GRAPE VARIETIES: TINTA RORIZ, TOURIGA FRANCA, TINTA BARROCA

WINE ANALYSIS:	LOGISTIC INFORMATION:	info@quintadaromaneira.pt www.quintadaromaneira.pt
Alcohol (% Vol.): 19,5 Total Acidity: 4,2 g/l AT Total Sugar: 85 g/dm ³ pH: 3,54	Carton Case 6 x 750 ml Weight – 7,2 Kg	