



ROMANEIRA

QUINTA DA ROMANEIRA

Tawny 40 Year Old



SOIL

Schist

GRAPE VARIETIES

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

OENOLOGIST

António Agrellos

BOTTLE

0,75 l

LOGISTIC

6 bottles carton box

VINIFICATION

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

AGEING

Old oak barrels of 640 liters. The old tawnies spend their entire life in barrel until the moment of the final blend.

CLASSIFICATION

This is a blend of old Port wines with an average age of over forty years. The wines have been aged in oak casks and over time take on the characteristics of walnuts, dried fruits and spices, showing increasing intensity of color, complexity, concentration and depth of flavor.

Light amber color. Extremely rich and complex nutty bouquet reminiscent of mint and almonds. Full bodied, sweet and rich in taste with an attractive nuttiness and a lingering finish in spite of its age.

TASTING NOTES

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BEST SERVED

Slightly chilled or at room temperature

ANALYTICAL CHARACTERISTICS

Teor Alcoólico (%): 21,00

Açúcar Residual (g/dm³): 130,6

Acidez Total (g/dm³): 6,00

PH: 3,53