

# PORT WINE

## 10 YEAR OLD TAWNY



**CLASSIFICATION:** This is a blend of old Port wines with an average age of ten years. At ten years old the wine has already acquired the classic tawny characteristics of nuts, dried fruits and spices, but retains also a vibrant freshness which is one of the characteristics of Romaneira's tawnies.

**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.

**TASTING NOTES:** Pale brick red tawny color. In its complex aroma, the vibrant young fruit blends deliciously with the attractive and characteristic dry fruits aromas like nuts. Rich and smooth on the palate it has an elegant structure and a long finish.

**GRAPE VARIETIES:** TOURIGA NACIONAL, TINTA RORIZ, TOURIGA FRANCA, TINTA BARROCA

<b>WINE ANALYSIS:</b>	<b>LOGISTIC INFORMATION:</b>	<a href="mailto:info@quintadaromaneira.pt">info@quintadaromaneira.pt</a> <a href="http://www.quintadaromaneira.pt">www.quintadaromaneira.pt</a>
Alcohol (% Vol.): 19,5 Total Acidity: 4,42 g/l AT Total Sugar: 99 g/dm <sup>3</sup> pH: 3,54	Carton Case 6 x 750 ml / Weight – 8,5 Kg  Carton Case tube 6 x 750 ml / Weight – 12,6 Kg	