

# PORT WINE

## 40 YEAR OLD TAWNY



**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.

**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:** 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.

**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.): 21,5 Total Acidity: 6,5 g/l AT Total Sugar: 146 g/dm <sup>3</sup> pH: 3,47	Individual wood case Carton/Wood Case 6 x 750 ml / Peso – 12,6 Kg	