

# PORT WINE

## 20 YEAR OLD TAWNY



**CLASSIFICATION:** This 20 year old Tawny Port is a pure and fine expression of the unique terroir of the great and historic vineyard of Quinta da Romaneira. Meticulously vinified in traditional *lagares* at the Quinta, this distinguished Port has been aged for two decades in small oak barrels, and embodies all the traits of a classic premium Tawny.

The long barrel ageing has revealed fine and delicate notes of nuts and dried fruit, with great depth and complexity, but at the same time retaining intense pure fruit and vibrant freshness. Gastronomically extraordinarily versatile, it lends itself to imaginative pairings of many kinds, but is also perfectly suited to begin or to conclude any meal as a sophisticated aperitif or digestif.

A Classic Blend from the Douro Valley.

**VINIFICATION:** Grapes were trodden by foot in *lagares* to extract the juice, followed by maceration during fermentation to achieve optimal extraction of colour, tannin and aromas.

**AGEING:** Aged in old oak barrels with a capacity of 640 liters. Tawnies spend their entire life in casks until the time of the final blend.

**TASTING NOTES:** Exhibits a classic old Tawny colour with golden highlights. Features an elegant bouquet reminiscent of dried fruit and almonds, which give it its distinctive character. Velvety and concentrated, offering an attractive lingering finish that is both elegant and robust.

**GRAPE VARIETIES:** Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão.

### WINE ANALYSIS:

Alcohol: 19,8 %  
Total Acidity: 5,70 g/dm<sup>3</sup>  
pH: 3,54  
Residual sugar: 121 g/dm<sup>3</sup>  
Calories: 162 Kcal/100 ml

### LOGISTIC INFORMATION:

Individual wood cases  
Carton/Wood Case  
6 x 750 ml | Weight – 12,6 Kg

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