



# RAMOS PINTO PORTO 20 YEARS

## QUINTA DO BOM RETIRO

### THE YEAR

Made from a selection of several plots from one of the oldest vineyards in the Douro region, the Quinta do Bom Retiro.

It is a wine created from many different plots. Wines are easy to match when they are young but as they grow older, the matching process becomes more difficult. Greater knowledge and fine tuning from both sides is required so that, over time, a perfect and long-lasting harmony is achieved.

### VINIFICATION

Made from wines of the Quinta de Bom Retiro, this is a blend with an average age of 20 years, an adult and sophisticated tawny.

### TASTING NOTES

A tawny colour with a yellow halo that signifies an advanced stage of maturity. This is the genuine colour of a 20 year-old cask-aged wine. It has a warm red colour with a slight orange tone at the bottom of the glass.

A lively aroma with a velvety texture. Fruit aromas: grapefruit, apricot, almond, hazelnut and cocoa bean. Wood aromas: vanilla, old Port wine casks and phenol. Roasted aromas: cinnamon, caramel, coffee. Ethereal aromas: stearin and iodine.

Smooth and dry in the mouth, complemented by a rich and generous persistence of flavour.

A fine and delicious attack. The elegance of the first contact with the palate is maintained through a complex sequence of ripe and dried fruits and nuts in a fresh and liquorice-like harmony.

### GASTRONOMY & STORAGE

Delicious as an aperitif or following an evening meal. It can also accompany chocolate, cheeses and cream-based desserts or desserts that are not overly sweet. It goes very well with dry fruit and nuts, nut cakes and Swiss rolls.

Serve between 14° and 18° C.

Store the bottle upright, in a cool, dry and dark place.

### TECHNICAL DETAILS

Grapes Varieties:	Touriga Nacional	Alcohol 20,5% vol.
	Touriga Franca	Total Acidity 4,26 g/l
	Tinta Roriz	pH 3,65
	Tinta Barroca	Baumé degree 4,1
	Tinto Cão	Residual Sugars 122,3 g/l

Contains Sulphites



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