



RAMOS PINTO PORTO

TAWNY

THE WINE

Aged in barrels, it is always more evolved than the Ruby Port.

VINIFICATION

The Tawny is a three to five-year-old blend obtained by blending wines with different degrees of maturity brought about by the ageing process in barrels and hogshead casks.

TASTING NOTES

A tawny red with a topaz meniscus.

The first aroma gives the impression of buoyancy and develops into a great smoothness acquired from having been matured in wood.

In the mouth, it feels light, warm and very soft as a result of its ageing. This "adolescent" is a mature and fruity Port with a complex and delicate character.

Its finish is perfectly balanced, giving it a flavour some delicateness.

GASTRONOMY & STORAGE

It can be served as an aperitif or with melon, tomatoes filled with fresh cheese and smoked salmon, desserts that are not overly sweet or with cheeses.

Serve between 16° and 18° C.

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

TECHNICAL DETAILS

Grapes Varieties:	Tinta Roriz Tinto Cão	Alcohol 19,5% vol. Total Acidity 3,75 g/l pH 3,5 Baumé degree 3,5 Residual sugar 101,9 g/l
Contains Sulphites		



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