

PORTO 30 YEARS

"A magnificent tawny colour with orange tones."

THE WINE

Barrel-aged at our cellars, this wine is the result of the harmony between several wine varieties. The flavours and aromas are volatile, sterified, woody and powerful.

VINIFICATION

Made from wines from the Ramos Pinto estates located in the best areas of the Demarcated Douro Region. This Tawny is a blend made from several Port wines that have been aged in casks for decades at the Ramos Pinto cellars in Vila Nova de Gaia.

TASTING NOTES

A magnificent tawny colour with orange tones. The bottom of the glass is bright, with traces of tawny-red that develop into a greenish halo characteristic of old cask-aged wines.

It has an admirably elegant aroma. At first, it is warm and charming. Aromas of vanilla and dry fruit and nuts immediately appear as the result of its ageing process. Upon agitation of the glass, spicy aromas such as cinnamon and cocoa become prominent.

Satiny and long-lasting in the mouth.

A taste of nuts such as almond and hazelnut is followed by a surprising and pleasant freshness produced by ethereal flavours, culminating with a taste of liquorice.

GASTRONOMY

Serve at the end of a good meal, with coffee or a good cigar. It can accompany a Bavarian cream dessert with nuts and mango.



GRAPE VARIETIES

A mixture of grape varieties from old vines.

CONSERVATION

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

TEMPERATURE CONSERVATION

16ªC - 18ªC | 60,8ªF - 64,4ªF

AWARDS



98/100 - Decanter 2019

98/100 - Decanter 2008

95/100 - Wine Spectator 2016, Kim Marcus

95/100 - Wine &Spirit 2016

95/100 - Wine & Spirit 2015

94/100 – Wine Advocate 2018, Mark Squires 94/100 – Wine Spectator 2015, Kim Marcus

94/100 - Wine Advocate 2015, Mark Squires

94/100 – Wine Spectator 2014, Kim Marcus

94/100 - Wine Spectator 2013, Kim Marcus

93/100 – Wine Spectator 2018, James Molesworth 93/100 – Wine Spectator 2017, James Molesworth

Contains sulphites Alcohol 20,5%

Total Acidity 4,6 g/l pH 3.69

Baumé degree 4,1 Residual sugar 119,9 g/l

