



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO TAWNY

“...is a mature and fruity Port with a complex and delicate character.”

THE WINE

Aged in barrels, it presents an orange-red color with hints of evolution.

VINIFICATION

Tawny is a 3 to 5 year old blend obtained by blending wines aged in port wine 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 is a mature and fruity Port with a complex and delicate character.

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

GASTRONOMY

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.



GRAPE VARIETIES



Tinta Roriz
Tinto Cão

CONSERVATION



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

TEMPERATURE CONSERVATION



16°C – 18°C | 60,8°F – 64,4°F

Contains sulfites

Alcohol 19,5%

Total Acidity 3,75 g/l

pH 3,5

Baumé degree 3,5

Residual sugar 101,9 g/l



DOURO DEMARCATED REGION