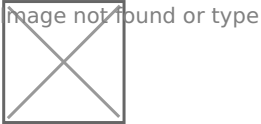


Boeira 20 Years Old Port

Quinta da Boeira

Portugal - Porto

Brown color with copper reflections. Opulent and voluptuous nose with aromas of jammy fruits, cassis, blackberries, spices and dried fruits, orange blossom, caramel and toasty notes. The palate is full of very rich and concentrated flavors with a delicate finish.



Specifications

Wine Type	Fortified/Dessert
Varietals	40% Touriga Nacional, 30% Touriga Francesa and 30% Tinta Roriz
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Schist
Vinification	Fermentation in steel tank and stopped by adding spirit and aged in oak barrels for 20 years. Wine was slightly filtered before bottling.
Pairings	Boeira 20 Years Port is the perfect companion for a number of foods including foie-gras, pates, dried fruit or desserts like sponge cake or chocolate brownie and salted caramel.

Codes, Weights and Measures

UPC	7 84585 02730 9
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02730 6
Case Weight	26
Cases/Pallet	54
Layers/Pallet	9
ABV	19.50%
SRP	\$ 77.50 USD 750mL Bottle