

FINE TAWNY Boeira Bottle 750 ML

Port Wine



TERROIR

The vineyards are located on the Alijó plateau, in the Douro Demarcated Region, at an altitude of 550 meters. Morning dews are followed by days with high temperatures in summer and low temperatures in winter, but slightly less harsh than the average for the Douro wine region.

VINIFICATION

Porto wine classical method with unique maceration and short alcoholic fermentation in stainless steel tanks followed by fortification.

AGEING

Average cask ageing approximately of 3 years.

TASTING NOTES

Golden red color. On the nose, aromas of red fruits with the complexity of dried fruits. In the mouth, its freshness is combined with a natural sweetness and a slight touch of wood.

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| CATEGORIE | Port | ALCOHOL | 19,0 % vol. |
| REGION | DO Douro | RESIDUAL SUGARS | 134 g/dm ³ |
| SOIL | Schist soils | BAUMÉ | 4,6 |
| GRAPES | Málvasia Fina, Viosinho, Gouveio e Còdega de Larinho | TOTAL ACIDITY | 3,3 g/dm ³ |
| ALERGENICS | Sulphites | pH | 3,6 |
| | | DRY EXTRACT | 146,5 g/dm ³ |
| | | VOLUME MASS | 1,0310 g/cm ³ |

SERVING

10°C – 12°C

PAIRING

Red fruit sweets, medium intensity cheeses.

ENOLOGY

Helena Teixeira



BOX

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| MATERIAL | Card |
| BOTTLES | 6 |
| WEIGHT | 9 kg |
| MEASURES | L30 W21 H32 cm |



PALLET

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|---------|------------|
| TYPE | EUROPALLET |
| BOTTLES | 480 |
| CASES | 80 |
| LEVELS | 5 |