

## Boeira 50 Years Old Port

Quinta da Boeira

Portugal - Porto

Brownish color with strong coppery reflections. Toasted almonds and dried fruit stand out on the nose, with a delicate sweetness. Intense flavors on the plate, but a refinement and elegance that reflects its level of ageing. A very long evolving finish.



### Specifications

<b>Wine Type</b>	Fortified/Dessert
<b>Varietals</b>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cao
<b>Age of Vines</b>	Average 50 years
<b>Soil type</b>	Schist
<b>Vinification</b>	Traditional Porto winemaking with skin contact maceration and short alcoholic fermentation in stainless steel tanks followed by fortification. Then, it is aged for 50 years in 550 liter French oak barrels. RS : 152g/L TA : 9.48 g/L pH : 3.57
<b>Pairings</b>	Boeira 50 Years Old Port is excellent as a digestive.

### Codes, Weights and Measures

<b>UPC</b>	7 84585 03154 2
<b>Units/Case</b>	3
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03154 9
<b>Case Weight</b>	20
<b>Cases/Pallet</b>	60
<b>Layers/Pallet</b>	12
<b>ABV</b>	19.50%
<b>SRP</b>	\$ 450.00 USD 750mL Bottle