

Boeira Tawny Reserve Port (200ml bottle)

Quinta da Boeira

Portugal - Porto

Dark amber color. Notes of dried fruit and honey balanced with rich aromas of dried fruit and torrefaction. In the mouth, subtle flavors of crystallized fruit (cherry, dates and raisins), nuts and coffee. Elegant finish.

RS: 133g/Liter

TA: 3.3g/Liter



Specifications

| | |
|---------------------|---|
| Varietals | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão |
| Soil type | Schist |
| Vinification | No irrigation, Harvest by hand, Port wine traditional method: (Fermentation, with skin maceration, takes place at a controlled temperature and is interrupted by the addition of grape spirits). Aged in 550 Liters French Oak barrels with an average age of 8 years. Slightly filtered before bottling. |
| Pairings | Digestive: Cheeses and conventual sweets (portuguese pastries). |

Codes, Weights and Measures

| | |
|--------------------|------------------------------|
| UPC | 7 84585 03290 7 |
| Units/Case | 6 |
| Unit Size | 200 mL |
| Container | bottle |
| SCC | 1 07 84585 03290 4 |
| Case Weight | 9 |
| ABV | 19.50% |
| SRP | \$ 30.99 USD 200mL Bottle |