

Romariz Fine Tawny Port

Romariz

Portugal - Douro

A blend of aged ports, nutty, ample and very well balanced.

Intense aromas of ripe honeydew melon, figs and prunes, supported by hints of spice and woody notes. Soft and round on the palate with rich flavors of dried fruits.

Specifications

Varietals	Touriga Nacional, Touriga Franca, Tinto Cao, Tinta Roriz, Tinta Barroca
Vinification	Fine Tawny Port is made from wines selected for their smoothness and mellow character. These are aged for up to three years in oak casks. The individual wines are then blended together a few months before bottling for balance and completeness.
Pairings	A delicious dessert wine that pairs well with dried fruits (almonds), berries or dark chocolate. It is also excellent with intense cheeses (blue cheese). Great to end a pleasant evening dinner as a digestive. Serve slightly cool with toasted almonds or walnuts.



Codes, Weights and Measures

UPC	7 84585 00082 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00082 8
Case Weight	18
Cases/Pallet	100
Layers/Pallet	10
ABV	20.00%
SRP	\$ 24.99 USD 750mL Bottle

Reviews and News

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