

Romariz Pink Port

Romariz

Portugal - Douro

The wine is very aromatic, with fresh raspberries and red and black currants notes as well as a very nice and elegant floral tone. Complex and fruity in the palate, this wine has ripe cherry and raspberry flavors, along with notes of honey and of course grapes. Modern, bright and airy style.

Specifications

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|---------------------|--|
| Varietals | Touriga Nacional, Touriga Franca, Tinto Cao, Tinta Roriz, Tinta Barroca |
| Vinification | From a blend of red grapes, this rose port has been vinified with almost no skin-contact maceration, just like the white port. After pressing, the juice is left 7 days on the lees before being fermented at cold temperature. This slow fermentation, which lasts twice as long as usual, brings a delicious berry aroma and a crisp, bright and airy style. |
| Pairings | Romariz Pink Rose Port is a delicious appetizer with a lump of ice, but also combines well with fruit desserts. Furthermore, this port is an interesting combination with tonic and a slice of lemon |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 01529 0 |
| Units/Case | 12 |
| Unit Size | 500 mL |
| Container | bottle |
| SCC | 1 07 84585 01529 7 |
| Case Weight | 18 |
| Cases/Pallet | 75 |
| Layers/Pallet | 15 |
| ABV | 19.50% |
| SRP | \$ 28.99 USD 500mL Bottle |