



# ROMANEIRA

## QUINTA DA ROMANEIRA Tawny 10 Year Old



### SOIL

Schist

### GRAPE VARIETIES

Touriga Nacional, Tinta Roriz,  
Touriga Franca and Tinta Barroca

### OENOLOGIST

António Agrellos

### BOTTLE

0,75 l

### LOGISTICS

6 bottles carton box

### VINIFICATION

The grapes were trodden by foot  
and vinified in stainless steel  
“lagares” with temperature con-  
trol between 25 and 28 degrees  
Celsius.

### AGEING

Old oak barrels of 640 liters.  
The old tawnies spend their  
entire life in barrel until the  
moment of the final blend

### CLASSIFICATION

This is a blend of old Port wines  
with an average age of ten years.  
At ten years old the wine has  
already acquired the classic  
tawny characteristics of nuts,  
dried fruits and spices, but  
retains also a vibrant freshness  
which is one of the  
characteristics of Romaneira’s  
tawnies.

In its complex aroma, the vibrant  
young fruit blends deliciously  
with the attractive and  
characteristic dry fruits aromas  
like nuts

### TASTING NOTES

Pale brick red tawny color. In its  
complex aroma, the vibrant young  
fruit blends deliciously with the  
attractive and characteristic dry fruits  
aromas like nuts. Rich and smooth on  
the palate it has an elegant structure  
and a long finish.

### BEST SERVED

Slightly chilled or at room temperature

### ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,50

Residual Sugar (g/dm<sup>3</sup>): <97,80

Total Acidity (g/dm<sup>3</sup>): 4,60

PH: 3,48