

FINE TAWNY PORT



ROMARIZ

Background Information

The House of Romariz was founded in 1850 by Manoel Rocha Romariz. The brand Romariz was always recognized as having high quality Port wines. In the beginning, Romariz' main markets were the domestic market, Brazil, the Portuguese Colonies and England. In 1966, the Romariz family retired from the business and sold the brand to Guimaraens & C^a. At the end of the eighties, a British Group bought Romariz which has been developing this prestigious brand and conquering new markets.

The wine

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 in Romariz's cellars in Vila Nova de Gaia. The individual wines are then blended together a few months before bottling for balance and completeness.

Romariz port wines are noted for their exceptional elegance and balance, a tribute to the company's exceptional ageing and blending skills.

Serving Suggestions

Romariz Fine Tawny makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds. It benefits from being served slightly chilled, particularly in warm weather.

Tasting Notes

Vivid tawny-red colour. Nose of ripe mellow fruit with aromas of figs and prunes set off by an attractive woody and spicy character. Smooth and round on the palate, full of rich jammy flavours.

