



ROMARIZ

FINE WHITE PORT

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

Romariz White Port is a blend of wines produced from white grapes grown mainly on the Upper slopes of the Douro Valley. The grapes used include the Arinto, Boal, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties. The individual wines are aged in oak vats for about three years, where they acquire mellowness and character. They are blended to produce a rich white port in the traditional smooth, full bodied style.

Romariz White Port is ready to drink immediately and does not need to be decanted.

Serving Suggestions

Romariz White Port is traditionally served chilled as an aperitif. It can also be drunk – poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.

Tasting Notes

Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body, velvety palate and long flavoursome finish.

