

Boeira 50 Years Old Port

Quinta da Boeira

Portugal - Porto

Brownish color with strong coppery reflections. Toasted almonds and dried fruit stand out on the nose, with a delicate sweetness. Intense flavors on the plate, but a refinement and elegance that reflects its level of ageing. A very long evolving finish.

Specifications	
Wine Type	Fortified/Dessert
Varietals	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cao
Age of Vines	Average 50 years
Soil type	Schist
Vinification	Traditional Porto winemaking with skin contact maceration and short alcoholic fermentation in stainless steel tanks followed by fortification. Then, it is aged for 50 years in 550 liter French oak barrels. RS : 152g/L TA : 9.48 g/L pH : 3.57
Pairings	Boeira 50 Years Old Port is excellent as a digestive.



Codes, Weights and Measures	
UPC	7 84585 03154 2
Units/Case	3
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03154 9
Case Weight	20
Cases/Pallet	60
Layers/Pallet	12
ABV	19.50%
SRP	\$ 450.00 USD 750mL Bottle