

Boeira Colheita Very Old Tawny Port (more than 100 years old)

Quinta da Boeira

Portugal - Porto

It has a brownish red color.

Intense and complex, aged for many years in French oak. It has an elegant cigar leaf aroma. Dense and round in the mouth with dried fruit, honey and notes of crystallized fruit. A velvety and persistent finish.

Specifications

Wine Type	Fortified/Dessert
Varietals	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
Age of Vines	Blend of more than 100 years
Soil type	Schist
Vinification	No irrigation, Harvest by hand, Port wine traditional method: (Fermentation, with skin maceration, takes place at a controlled temperature and is interrupted by the addition of grape spirits). Aged in 550 Liters French Oak barrels for more than 100 years in average !! RS : 134 g/L / > TA : 5.72 g/L pH : 3.59



Codes, Weights and Measures

UPC	7 84585 03286 0
Units/Case	1
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03286 7
Layers/Pallet	9
ABV	19.50%
SRP	\$ 7585.99 USD 750mL Bottle