

Boeira Tawny Reserve Port (200ml bottle)

Quinta da Boeira

Portugal - Porto

Dark amber color. Notes of dried fruit and honey balanced with rich aromas of dried fruit and torrefaction. In the mouth, subtle flavors of crystallized fruit (cherry, dates and raisins), nuts and coffee. Elegant finish.

RS: 133g/Liter

TA: 3.3g/Liter



Specifications

Varietals	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
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 with an average age of 8 years. Slightly filtered before bottling.
Pairings	Digestive: Cheeses and conventual sweets (portuguese pastries).

Codes, Weights and Measures

UPC	7 84585 03290 7
Units/Case	6
Unit Size	200 mL
Container	bottle
SCC	1 07 84585 03290 4
Case Weight	9
ABV	19.50%
SRP	\$ 33.50 USD 200mL Bottle