20 YEAR OLD 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

Old Tawny ports are a blend of the best wines from different years. The indication of age stated on the label is the average age that makes up the overall blend. Tawny ports are the perfect example of the concentrated style and solid structure of Romariz´ wines. Romariz 20 Year Old shows a pale and delicate colour, with a more intense nutty and spicy aroma.

Awards

Silver Medal – San Francisco International Wine Competition 2006 – USA

Highly Recommended – Decanter magazine 2002 – UK

Silver Medal – Vinalies Internationales 2000 – France

Tasting Notes

Delicate tawny colour with broad ochre rim. Complex nutty and oaky aromas and a concentrated figgy ripeness on the palate. Smooth and silky with a long finish full of rich mellow flavour.

Serving Suggestions

Romariz 20 Year Old 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.

