

# Boeira 20 Years Old Port

Quinta da Boeira

Portugal - Porto

Brown color with copper reflections. Opulent and voluptuous nose with aromas of jammy fruits, cassis, blackberries, spices and dried fruits, orange blossom, caramel and toasty notes. The palate is full of very rich and concentrated flavors with a delicate finish.



## Specifications

<b>Wine Type</b>	Fortified/Dessert
<b>Varietals</b>	40% Touriga Nacional, 30% Touriga Francesa and 30% Tinta Roriz
<b>Age of Vines</b>	Average 20 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Schist
<b>Vinification</b>	Fermentation in steel tank and stopped by adding spirit and aged in oak barrels for 20 years. Wine was slightly filtered before bottling.
<b>Pairings</b>	Boeira 20 Years Port is the perfect companion for a number of foods including foie-gras, pates, dried fruit or desserts like sponge cake or chocolate brownie and salted caramel.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 02730 9
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02730 6
<b>Case Weight</b>	26
<b>Cases/Pallet</b>	54
<b>Layers/Pallet</b>	9
<b>ABV</b>	19.50%
<b>SRP</b>	\$ 70.99 USD 750mL Bottle