

Boeira 40 Years Old Port (Decanter bottle)

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.

RS: 114g/Liter

TA: 3.7g/Liter



Specifications

Wine Type	Fortified/Dessert
Varietals	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
Age of Vines	Average 40 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 with an average age of 40 years. Slightly filtered before bottling.
Pairings	Digestive: Dried fruits, caramel sweets and conventual sweets (portuguese pastries)

Codes, Weights and Measures

UPC	7 84585 03289 1
Units/Case	7
Unit Size	100 mL
Container	bottle
SCC	1 07 84585 03289 8
Case Weight	14
Cases/Pallet	56
Layers/Pallet	8
ABV	19.50%
SRP	\$ 332.00 USD 100mL Bottle