

Romariz Vintage Port

Romariz

Portugal - Douro

Deep inky purple color. Intricate nose with aromas of blackberries and logan berries, subtle hints of amber and spring blossom and delicate spice. A tight, well-formed palate with an abundance of dark berry fruit, rich chocolate and liquorice, culminating in a long finish. Firm, closely woven tannins that give the wine great structure and body. An elegant finely constituted Vintage Port which will drink beautifully now or age quietly in the cellar.

Specifications

Varietals	Touriga Nacional, Touriga Franca, Tinto Cao, Tinta Roriz, Tinta Barroca
Vinification	A vintage port is made from blended grapes, all from the same vintage year. Vintage ports are historically only declared every 3 out of 10 years. Romariz vintage ports age for up to two years in oak, then go unfiltered into the bottle for further aging.



Codes, Weights and Measures

UPC	7 84585 01565 8	7 84585 00735 6	7 84585 00734 9
Units/Case	6	24	6
Unit Size	750 mL	375 mL	1500 mL
Container	bottle	bottle	bottle
SCC	1 07 84585 01565 5	1 07 84585 00735 3	1 07 84585 00734 6
Case Weight	23	18	23
Cases/Pallet			56
Layers/Pallet			14
ABV	20%	20.5%	20.5%
SRP	\$ 131.5 USD 750mL Bottle	\$ 45.5 USD 375mL Bottle	\$ 205.99 USD 1500mL Bottle

Reviews and News

2017 Romariz Vintage Port - 89 PTS - TASTINGS

2007 Romariz Vintage Port - 90 PTS - WA

2003 Romariz Vintage Port - 92 PTS - IWR