

## Quinta da Boeira Gift Ultimate Variety Pack (7\*100ml)

### Quinta da Boeira

#### Portugal - Porto

This is the most complete gift pack from Quinta da Boeira. It consists of 7 different 100ML bottles :

- one bottle of the White Diamond Port (<https://www.kysela.com/wine/boeira-white-diamond-port.html>)
- one bottle of the Ruby Port (<https://www.kysela.com/wine/boeira-ruby-port.html>)
- one bottle of the Tawny Reserve Port (<https://www.kysela.com/wine/boeira-tawny-reserve-port-200ml-bottle.html>)
- one bottle of the 10 Years Old Tawny Port
- one bottle of the 20 Years Old Tawny Port (<https://www.kysela.com/wine/boeira-20-years-old-port.html>)
- one bottle of the 30 Years Old Tawny Port
- one bottle of the 40 Years Old Tawny Port (<https://www.kysela.com/wine/boeira-40-years-old-port-decanter-bottle.html>)



Perfect impulse buy for the holidays or for a birthday gift !

## Specifications

|                     |                                                                                                                                                                                                                                                                                                                                                                  |
|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Varietals</b>    | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão                                                                                                                                                                                                                                                                                          |
| <b>Soil type</b>    | Schist                                                                                                                                                                                                                                                                                                                                                           |
| <b>Vinification</b> | 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).<br>Each of these port were aged in 550 Liters French Oak barrels. (between 7 and 40 years) depending on the type.<br>Wine was slightly filtered before bottling. |

## Codes, Weights and Measures

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