

Romariz Pink Port

Romariz

Portugal - Douro

The wine is very aromatic, with fresh raspberries and red and black currants notes as well as a very nice and elegant floral tone. Complex and fruity in the palate, this wine has ripe cherry and raspberry flavors, along with notes of honey and of course grapes. Modern, bright and airy style.

Specifications

Varietals	Touriga Nacional, Touriga Franca, Tinto CãEo, Tinta Roriz, Tinta Barroca
Vinification	From a blend of red grapes, this rose port has been vinified with almost no skin-contact maceration, just like the white port. After pressing, the juice is left 7 days on the lees before being fermented at cold temperature. This slow fermentation, which lasts twice as long as usual, brings a delicious berry aroma and a crisp, bright and airy style.
Pairings	Romariz Pink Rose Port is a delicious appetizer with a lump of ice, but also combines well with fruit desserts. Furthermore, this port is an interesting combination with tonic and a slice of lemon



Codes, Weights and Measures

UPC	7 84585 01529 0
Units/Case	12
Unit Size	500 mL
Container	bottle
SCC	1 07 84585 01529 7
Case Weight	18
Cases/Pallet	75
Layers/Pallet	15
ABV	19.50%
SRP	\$ 25.99 USD 500mL Bottle