

## Boeira 40 Years Old Port (King bottle 500ml)

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

|                     |                                                                                                                                                                                                                                                                                                                    |
|---------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Wine Type</b>    | Fortified/Dessert                                                                                                                                                                                                                                                                                                  |
| <b>Varietals</b>    | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão                                                                                                                                                                                                                                            |
| <b>Age of Vines</b> | 40-year blend                                                                                                                                                                                                                                                                                                      |
| <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>Aged in 550 Liters French Oak barrels for more than 40 years on average.<br>Slightly filtered before bottling. |
| <b>Pairings</b>     | Digestive: Dried fruits, caramel sweets and conventual sweets (portuguese pastries).                                                                                                                                                                                                                               |

### Codes, Weights and Measures

|                      |                               |
|----------------------|-------------------------------|
| <b>UPC</b>           | 7 84585 03291 4               |
| <b>Units/Case</b>    | 6                             |
| <b>Unit Size</b>     | 500 mL                        |
| <b>Container</b>     | bottle                        |
| <b>SCC</b>           | 1 07 84585 03291 1            |
| <b>Case Weight</b>   | 18                            |
| <b>Cases/Pallet</b>  | 60                            |
| <b>Layers/Pallet</b> | 6                             |
| <b>ABV</b>           | 19.50%                        |
| <b>SRP</b>           | \$ 108.99 USD<br>500mL Bottle |