



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO FINE TAWNY

### THE WINE

Aged in oak barrels, it presents an orange-red colour with hints of evolution.

### VINIFICATION

Tawny is a 3 to 5 year old blend obtained by blending wines aged in port wine casks.

### TASTING NOTES

A tawny red with a topaz meniscus.

The first aroma gives the impression of buoyancy and develops into a great smoothness acquired from having been matured in wood.

In the mouth, it feels light, warm and very soft as a result of its ageing. This is a mature and fruity Port with a complex and delicate character.

Its finish is perfectly balanced, giving it a flavour some delicateness.

### GASTRONOMY

Pairs very well with a whelk salad with tomatoes and onions, as well as desserts made with dried fruits, candied orange, and egg-based sweets.

It can be served as an aperitif or with melon, tomatoes filled with fresh cheese and smoked salmon, desserts that are not overly sweet or with cheeses.



### GRAPE VARIETIES



Tinta Roriz  
Tinta Barroca

### CONSERVATION



Store the bottle upright, in a cool, dry and dark place

### TEMPERATURE



16° - 18°C | 60,8°F - 64,4°F

Contains sulfites.  
Alcohol 19% vol.  
Total Acidity 4,0 g/l  
pH 3,61  
Baumé degree 3,5  
Residual sugar 101 g/l

DEMARCATED REGION



“...Is a mature and fruity Port with a complex and delicate character.”