



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO TAWNY 30 YEARS OLD

### THE WINE

Barrel-aged at our cellars, this wine is the result of the harmony between several grape varieties. The flavours and aromas are volatile, esterified, woody and powerful.

### VINIFICATION

Made from wines from the Ramos Pinto estates located in the best areas of the Demarcated Douro Region. This Tawny is a blend made from several Port wines that have been aged in casks for decades at the Ramos Pinto cellars in Vila Nova de Gaia.

### TASTING NOTES

A magnificent tawny colour with orange tones. The bottom of the glass is bright, with traces of tawny-red that develop into a greenish halo characteristic of old cask-aged wines.

It has an admirably elegant aroma. At first, it is warm and charming. Aromas of vanilla and dry fruit and nuts immediately appear as the result of its ageing process. Upon agitation of the glass, spicy aromas such as cinnamon and cocoa become prominent.

Satiny and long-lasting in the mouth.

A taste of nuts such as almond and hazelnut is followed by a surprising and pleasant freshness produced by ethereal flavours, culminating with a taste of liquorice.

### GASTRONOMY

Serve at the end of a good meal, with coffee or a good cigar. It can accompany a Bavarian cream dessert with nuts and mango.



### GRAPE VARIETIES



A mixture of grape varieties from old vines.

### CONSERVATION



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

### TEMPERATURE



16° - 18°C | 60,8°F - 64,4°F

### AWARDS



98/100 - Decanter 2019  
98/100 - Decanter 2008  
95/100 - Wine Spectator 2016, Kim Marcus  
95/100 - Wine & Spirit 2016  
95/100 - Wine & Spirit 2015  
94/100 - Wine Advocate 2018, Mark Squires  
94/100 - Wine Spectator 2015, Kim Marcus  
94/100 - Wine Advocate 2015, Mark Squires  
94/100 - Wine Spectator 2014, Kim Marcus  
94/100 - Wine Spectator 2013, Kim Marcus  
93/100 - Wine Spectator 2018, James Molesworth  
93/100 - Wine Spectator 2017, James Molesworth

Contains sulfites.  
Alcohol 20% vol.  
Total Acidity 5,6 g/l  
pH 3,60  
Baumé degree 5,9  
Residual sugar 140 g/l

### DEMARCATED REGION



“A magnificent tawny colour  
with orange tones.”