

PORTO FINEST TAWNY RESERVE ADRIANO

THE WINE

The wine of the founder of Casa Ramos Pinto. This wine conquered Brazil to such an extent that Port Wine became known only as "Adriano". It is very pleasant and versatile.

VINIFICATION

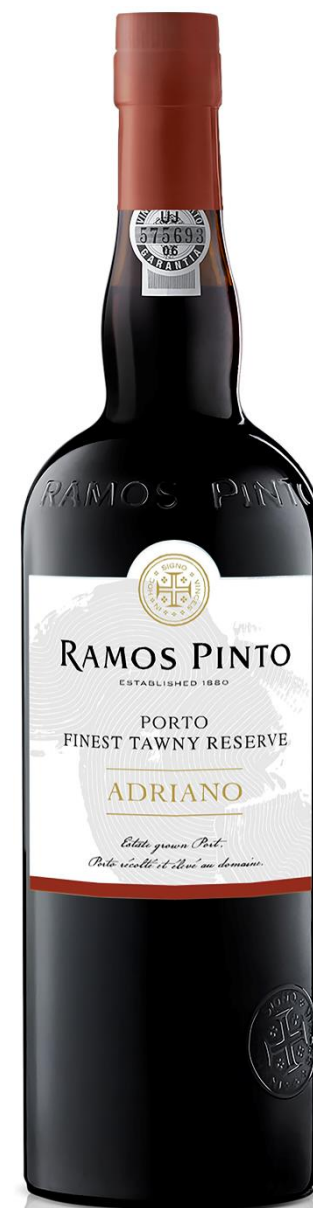
Adriano is a 7 to 8 year old Blend of Ports selected to age in oak casks.

TASTING NOTES

Its colour has hints of red found in semi-developed tawnies with an orange meniscus, a product of its ageing. It has a very dense presentation with notes of fresh fruit (cherry and blackberry). The ageing in oak provides the aromas of dried fruit and nuts (plum and walnut) as well as ethereal and balsamic aromas. The attack of fresh fruit is gradual and intense. The perfect balance between freshness and age. The peppery notes come from its maturity. Long-lasting, elegant and smooth on the palate.

GASTRONOMY

Due to its characteristics, it can be drunk with melon and ham, desserts made from dried fruit and nuts and as an accompaniment to a good conversation at the end of a meal.



GRAPE VARIETIES



Tinta Roriz
Tinto Cão
Tinta Francesa

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 19,5% vol.
Total Acidity 4,1g/l
pH 3,65
Baumé degree 3,2
Residual sugar 93 g/l

DEMARCATED REGION



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