

RAMOS PINTO

PORTO 10 YEARS

QUINTA DE ERVAMOIRA

This tawny is a blend with an average age of 10 years. We are entering the complex world of aged tawnies. Its body and rich flavour transport us to the place where it was created, the Quinta de Ervamoira. It is in this mystical, biblical landscape that the wine is extracted from the schist, from the silence, for our enjoyment.



VINIFICATION

Made from high-quality wines of the Quinta de Ervamoira by blending harvests of different years. The new wines make it robust and fresh while the oldest wines give it complexity and "lineage". Its characteristic aroma and palate are the result of the artistry achieved by the head of our Tasting Room.

TASTING NOTES

Orange-red in colour with a touch of green.

A well-rounded, generous aroma with balance and a hint of wine. Fruit aromas include orange, apricot and plum. Vanilla and old Port wine casks make up its woody aromas. This is a fruity tawny variety.

In the mouth, one can still taste the fresh fruit surrounded by the ageing in wood. A good structure and perfect balance between fruit and alcohol.

The attack on the palate is smooth and full-bodied. Following the initial oily feel, a fresh, soft fruitiness appears which finishes with a slightly acidic, woody note.

GASTRONOMY & STORAGE

This is a very good accompaniment to a conch salad with tomato and onion and to desserts made with dried fruit and nuts, orange marmalade and eggs.

Serve between 14° and 18° C.

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

Grape Varieties: Touriga Nacional
Touriga Franca
Tinta Roriz
Tinta Barroca

Contains sulphites

Alcohol 20% vol
Total acidity 4.06 g/L
pH 3.62
Baumé degree: 3.8
Residual sugar: 106 g/L

