

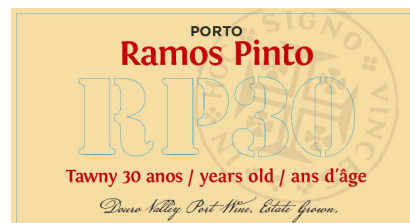
# RAMOS PINTO

## PORTO 30 YEARS

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

### VINIFICATION

Made from wines from the Ramos Pinto estates located in the best areas of the Demarcated Douro Region. 30 Anos 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 & STORAGE

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.

Serve between 16° and 18° C.

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

### TECHNICAL DETAILS

Grape Varieties A mixture of grape varieties from old vines

Contains sulphites

Alcohol 20% vol  
Total acidity 4.6 g/l  
pH 3.69  
Baumé degree: 4.1  
Residual sugar: 119.9 g/l

