



RAMOS PINTO PORTO 10 YEARS

QUINTA DE ERVAMOIRA

THE WINE

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 across generations.

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

It pairs with game, cheese soufflé, Serra or other fatty cheeses, and to any chocolate desserts.

Serve between 17° and 18° C.

Store the bottle on its side, in a cool, dry and dark place.

TECHNICAL DETAILS

Grapes Varieties: Touriga Nacional
Touriga Franca
Tinta Roriz
Tinta Barroca

Alcohol 20% vol.
Total Acidity 4,06 g/l
pH 3,65
Baumé degree 3,8
Residual Sugars 106 g/l

Contains Sulphites



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