Maisons Marques & Domaines

ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

Ramos Pinto

Lágrima

Douro, Portugal
Vintage: Non-Vintage

Overview

An icon amongst Port wines, Lágrima is a special port with more than a century's history made from very ripe grapes which confer body and density to the wine. It is a favorite of the Portuguese, who enjoy it at any time of day. This is the sweetest of all Port wines with around 140 grams of sugar per liter.

Winemaking

The grapes come from regions where a high degree of ripeness is achieved. They are subjected to intense skin maceration in accordance with the old Port wine tradition.

Tasting Notes

This port has a predominantly golden color. Within its characteristic fruit and sweetness, floral aromas of chamomile and orange blossom stand out with hints of honey. It has a light, unctuous palate with flavors of ripe fruit surrounded by an intense freshness. It has a rich, persistent finish with a pleasant touch of honey.

Food Pairing

Ideal as an aperitif, it goes very well with a starter, foie gras, grilled squid salad in a vinaigrette dressing, or a dessert. Serve chilled, between 6° and 10°C. Store the bottle upright, in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: Códega, Malvasia Fina, Rabigato
Wine Alcohol: 19.5%
Titratable Acidity: 3.04 g/l
pH: 3.62
Residual Sugar: 138.7 g/l