



# Ramos Pinto

NON VINTAGE LÁGRIMA  
PORTO

The Lágrima is a special port made from extremely 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.

## Serving

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

<b>Appellation:</b>	Porto
<b>Varietal(s):</b>	Codega, Malvasia Fina, Rabigato
<b>Wine Alcohol:</b>	19.5%
<b>Acidity:</b>	3.04 g/l
<b>pH Level:</b>	3.62
<b>Residual Sugar:</b>	138.7 g/l
<b>Suggested Retail Price:</b>	\$16.99