

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

30-Year Tawny

Douro, Portugal

Vintage: Non-Vintage

D	98	WE	94	WA	94	WS	93	W&S	93
---	----	----	----	----	----	----	----	-----	----

Overview

Ramos Pinto was founded in 1880 and, for several decades, its history has been marked by a balance between innovation and respect for tradition. In addition to producing wines of exceptional quality, the House is known for its knowledge of terroir and for its pioneering viticulture. Through its strict production policy, the selection of the best Douro grape varieties and the systematic technical and technological research, the House is positioned as the reference for the production of superior quality wines in Portugal.

Ramos Pinto has four estates in the Douro Valley: Quinta do Bom Retiro and Quinta da Urtiga, located in Cima Corgo, as well as Quinta dos Bons Ares and Quinta de Ervamoira, in the Douro Superior. These four Quintas cover an area of 890 acres. The grapes of Quinta de Ervamoira give structure, intensity of fruit and body to the vintage ports. However, it is in Quinta do Bom Retiro and Quinta da Urtiga that these wines acquire complexity and elegance.

Committed to improving its bond with nature and the environment, Ramos Pinto is working towards this achievement by implementing organic farming and increasing biodiversity in the vineyard. This is a legacy which the House is proud to leave to future generations.

Winemaking

Tawny port is characterized by its golden amber color with aromas of nuts which, with age, are refined, gaining complexity, elegance and finesse. Tawnies are made with blends of various years (including selections that are over 75 years old) peacefully aged in 650 liter casks. Once bottled they are ready for drinking.

The 30-Year Tawny is Ramos Pinto's most distinguished port, made from estate vineyards in the best production zones of the Delimited Douro Region. It is a blend of wines that have aged in oak for an average of three decades in the winery's cellars in Vila Nova de Gaia. Treaded by foot and fermented in traditional granite lagares.

Tasting Notes

This wine has a magnificent tawny color with orange tones. The bottom of the glass is bright, with traces of tawny-red that develop into a 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. It is 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 flavors, culminating in a taste of licorice.

TECHNICAL INFORMATION

Wine Alcohol: 20%

Titrateable Acidity: 4.6 g/l

pH: 3.69

Residual Sugar: 119.9 g/l

Aging: Aged in oak for 30 years and kept in-bottle for several months before release to market