

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta do Bom Retiro 20-year Tawny

Douro, Portugal
Vintage: Non-Vintage

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.

The Ramos Pinto 20-Year Tawny is made from a selection of several plots from one of the oldest vineyards in the Douro region, the Quinta do Bom Retiro.

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. This is a blend with an average age of 20 years, an adult and sophisticated tawny.

Tasting Notes

This wine has a tawny color with a yellow halo that signifies an advanced stage of maturity. This is the genuine color of a 20-year-old cask-aged wine. It has a warm red color with a slight orange tone at the bottom of the glass. There is a lively aroma with a velvety texture. The aromas include those of fruit (grapefruit, apricot, almond, hazelnut and cocoa bean); wood (vanilla, old Port wine casks and phenol), roasted aromas such as cinnamon, caramel and coffee; and ethereal aromas of stearin and iodine. Smooth and dry in the mouth, the wine is complemented by a rich and generous persistence of flavor. It has a fine and delicious attack. The elegance of the first contact with the palate is maintained through a complex sequence of ripe and dried fruits and nuts in a fresh and licorice-like harmony.

Food Pairing

Delicious as an aperitif or following an evening meal, this tawny also can accompany chocolate, cheeses and cream-based desserts or desserts that are not overly sweet. It goes very well with dry fruit and nuts, nut cakes and Swiss rolls. Serve between 57° and 64.5°F (14° and 18° C). Store the bottle upright, in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinto Cão
Wine Alcohol: 20%
Titratable Acidity: 4.26 g/l
pH: 3.65
Residual Sugar: 122.3 g/l
Aging: 20 years in wood