

Bulas

PORT
TAWNY
10 YEARS



Produced with a selection of grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified in a lagar with foot treading at controlled temperature and addition of brandy to finish. Before bottling the blend of the carefully selected wines, they aged in French oak barrels during an average of 10 years. The blend includes older wines, that give complexity, and younger wines, that give a fresh fruit flavour. This wine has a deep brick colour with amber rim and subtle aromas of nuts and red fruit jams. In the mouth it is elegant and smooth and has a delicate finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or to accompany nuts and sweet desserts. Serve between 14 and 16°C.

Region | Douro

Grape Varieties | Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | Average of 10 years in French oak barrels

Alcohol | 20,00% vol.

Baumé | 4,0

Total Acidity | 3,96g/dm³ (Tartaric Acid)

Volatile Acidity | 0,49g/dm³ (Acetic Acid)

pH | 3,50 | **Sugar** | 118,0g/dm³

Bottle | Porto Tradicional | **Capacity** | 750ml | **Weight** | 1361g

Box | 6 x 750ml | **Dimension** | 252 x 170 x 310mm | **Weight** | 8404g

Europallet | 1200 x 800mm | **Boxes per pallet** | 105

