

# Bulas

PORT  
TAWNY  
20 YEARS



Produced with grapes of excellent quality 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 granite lagar with foot treading 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 20 years. The blend includes older wines, that give complexity, and younger wines, that give a fresh fruit flavour. This wine has a vibrating tawny-amber colour and rich aromas of figs and raisins with notes of orange and dry fruits. In the mouth it is elegant and soft, with a velvety feel, and has a long finish, which makes it a balanced and exceptional tawny.

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 after dinner with desserts based on eggs, dry fruits, crème brûlée and vanilla ice cream. 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 20 years in French oak barrels

**Alcohol** | 20,00% vol.

**Baumé** | 6,0

**Total Acidity** | 4,19g/dm<sup>3</sup> (Tartaric Acid)

**Volatile Acidity** | 0,65g/dm<sup>3</sup> (Acetic Acid)

**pH** | 3,59 | **Sugar** | 151,0g/dm<sup>3</sup>

**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

