

# Bulas

PORT  
TAWNY  
30 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 30 years. This wine has a golden-brown colour and intense complex aromas of caramel, nuts and coffee. In the mouth it is thick and creamy, with intense notes of coffee, and has a long, smooth and velvety 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 with dried fruits and desserts based on eggs and coffee. 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 30 years in French oak barrels

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

**Baumé** | 5,6

**Total Acidity** | 4,32g/dm<sup>3</sup> (Tartaric Acid)

**Volatile Acidity** | 0,74g/dm<sup>3</sup> (Acetic Acid)

**pH** | 3,53 | **Sugar** | 137,0g/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

