

Bulas

PORT
TAWNY
40 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 and American oak barrels during an average of 40 years. Then they went directly to the bottle. This wine has a golden colour with greenish tones and intense aromas of vanilla, caramel and nuts. In the mouth it is full-bodied, dense and fresh, with notes of dried fruits and spices, and has a long intense 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 after dinner with desserts based on eggs and coffee, 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 40 years in French and American oak barrels

Alcohol | 20,00% vol.

Baumé | 6,9

Total Acidity | 4,72g/dm³ (Tartaric Acid)

Volatile Acidity | 0,83g/dm³ (Acetic Acid)

pH | 3,58 | **Sugar** | 175,0g/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

