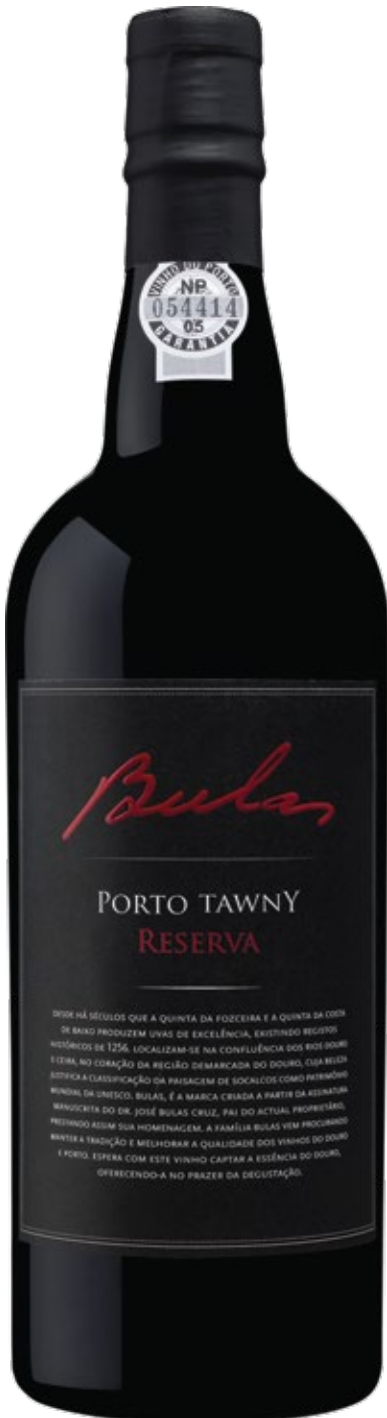


Bulas

PORT
TAWNY
RESERVE



Produced with 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 stainless steel lagar with foot treading at controlled temperature and addition of brandy to finish. Before bottling the blend of the selected wines, they aged in French oak barrels during an average of 7 years. This wine has a light red colour and aromas of red fruit jams, revealing freshness and some evolution. In the mouth it is dense with soft tannins and has a very pleasant 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, with dried fruits, or to accompany 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 7 years in French oak barrels

Alcohol | 19,50% vol.

Baumé | 4,0

Total Acidity | 3,20g/dm³ (Tartaric Acid)

Volatile Acidity | 0,40g/dm³ (Acetic Acid)

pH | 3,69 | **Sugar** | 109,0g/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

