

Gloria Tawny

20 years

Gloria Tawny results from a selection of wines aged in oak casks. It presents an aroma that harmoniously combines dried fruits and a touch of caramel. In the mouth, it is sweet, ripe, very balanced.



AROMA

Fragrant, delicate and elegant due to the prolonged aging in oak wood showing a wide variety of aromas of nuts, cinnamon, caramel and vanilla.



FLAVOR

Excellent balance, rich, full-bodied, soft, confirming in the mouth the sensations found in the aroma, good body and long finish.



ENJOY WITH

Excellent when served with desserts made from chocolate, dried fruit and nuts, spices (cinnamon) and caramel. Also harmonizes well with coffee and chocolates.

GRAPE VARIETIES



Tinta Roriz
Touriga Franca
Touriga Nacional
Tinta Barroca
Tinto Cão

Alcoholic degree —●—

20 %

Total acidity —●—

4,05 g/l (tartaric acid)

Ph —●—

3,5

Sugar Content —●—

127,2 g/l

Color —●—

Amber

Category —●—

Port

Aging Period —●—

240 months



• Classification of Origin

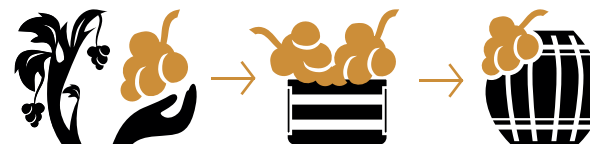
DOC

• Country of Origin

Portugal

• Region of Origin

Douro



TECHNOLOGY

Grapes harvested manually, transported in small boxes and later selected. Alcoholic fermentation at controlled temperature, with pre-fermentative maceration. Developed in oak barrels for 240 months.



Consumption

Enjoy now, but can age up to 20 years.



Criteria

Life after Opening:
18 to 20 weeks

LOGISTICS

Bottle



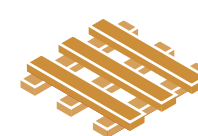
Bottle dimensions:
29 x 7 cm
Capacity: 750ml
Weight of filled
bottle (kg): 1,276 kg
Bottle EAN:
5601815610016

Box



Units per box: 6 bottles
Dimensions:
0,5 x 23,5 x 16,5 cm
Weight: 7,66 kg.
Card Box EAN:
5601815610023

Pallet



Europallet (120 x 80 cm)
Boxes/pallet:
105 card boxes
Units/pallet: 630 bottles
Dimensions:
120 x 80 x 180 cm
Weight: 826,3 kg

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