

# Gloria Tawny

Gloria Tawny Port is a field blend selected and matured in small oak vats called "pipas". Its aroma combines ripe fruit with dry fruit, such as nuts and cinnamon.

## AROMA

Fresh and delicate with a touch of spices and dried fruit due to its aging in oak wood.

## FLAVOR

Elegant, persistent and velvety.

## ENJOY WITH

Perfect for accompanying fruit tarts, ice cream, dried fruit and nuts, chocolate, coffee and caramel desserts. Also combines well with strong cheese. When served chilled with dried fruit and nuts it is also a very nice aperitif.

## GRAPE VARIETIES



Tinta Roriz  
Touriga Franca  
Touriga Nacional  
Tinta Barroca  
Tinto Cão

**Alcoholic degree** ———●  
19 %

**Total acidity** ———●  
4,16 g/l (tartaric acid)

**Ph** ———●  
3,73

**Sugar Content** ———●  
99,4 g/l

**Color** ———●  
Red with brownish  
nuances

**Category** ———●  
Port

**Aging Period** ———●  
48 months



## • Classification of Origin

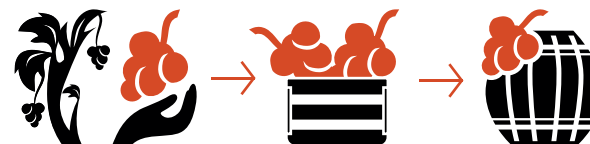
DOC

## • 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 48 months.



## Consumption

Enjoy now, but can  
age up to 20 years.



## Criteria

Life after Opening:  
12 months

## LOGISTICS

### Bottle



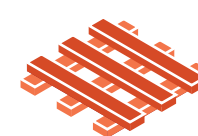
Capacity: 750ml  
Weight of filled  
bottle (kg): 1,276 kg  
Bottle EAN:  
5601815110011

### Box



Units per box: 6 bottles  
Dimensions:  
0,5 x 23,5 x 16,5 cm  
Weight: 7,66 kg.  
Card Box EAN:  
5601815110028

### 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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