



**PALMIRA**  
PORT

# PALMIRA

## Tawny



**Palmira:** The Montiero Family has expanded their vineyards beyond Vinho Verde and Alentejo and into the Douro, the oldest demarcated region in the world! The vineyards are located close to Régua, in the Cima Baixa sub-region. Holding true to their farming philosophy they choose to use sustainable agricultural practices, helping better showcase the rugged beauty of the Douro Valley.

**Tasting notes:** Tawny-red color with brick tones. Aromas and flavors of dried fruits, chocolate, cherry, toffee, honey, and dried dates.

**Wine Makers:** Fernando Machado and Henrique Lopes

**Imported since:** 2020      **Appellation:** DOC Douro

**Composition:** Touriga Nacional, Touriga Franca and Tinta Roriz

**Soil:** Schist, granite and quartz.

**Vine Age:** 30-60 years old, younger vines set up in single guyot trellising at 1120-1440 ft in elevation.

**Yield:** 18 tons per acre      **Harvest Dates:** Sept-October

**Fermentation:** Skin maceration in cement lagares and stainless-steel vats with interruption of fermentation through the addition of wine spirit at 77% volume.

**Aging:** Partial aging in oak. The final blend rests 3 to 4 years in old oak barrels in the Douro Valley

**pH:** 4.2      **RS:** 90 grams per liter      **Alc:** 19.5 %

**UPC:**5603238623925

**D.O.C DOURO:** The oldest demarcated region in the world, declared in 1756 and made a World Heritage by UNESCO in 2001. Renowned for Ports, Douro is becoming recognized for their powerful red and white wines. A mountainous and rugged topography rich in history and schist soils! The region follows the course of the river from the Spanish border and is broken up into 3 sub-regions. Baixa Corgo, (fertile, cooler and receives most the little rainfall Douro gets) Cima Corgo, (heartland and where most Port production occurs), and Douro Superior (very cold in the winter, scorching hot in summer, the largest of the regions).



### Additional Wines:

PALMIRA Ruby

