

SENHORA DO CONVENTO

— PORTO —

TAWNY

APPELLATION – PORTO
 PRODUCER – KRANEMANN WINE ESTATES
 REGION – CIMA-CORGO, DOURO
 COUNTRY – PORTUGAL

TASTING NOTES Garnet coloured, delicate but elegant nosed wine, showing slight evolution from red fruits to dried fruit and almonds. Good balance of sweetness and acidity, balanced on the palate with a long smooth finish.

NOTES Store the bottle horizontally. Serve between 16 and 18°C.

TECHNICAL INFORMATION

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| Climate Mediterranean | Harvesting Manual into 18 kg boxes | Baumé scale 3.2 |
| Soil Mix of schist and granite | Ageing Average of 4 years | Total acidity 3.9 g/L (tartaric acid) |
| Varieties Mix of traditional Douro varieties | Alcohol 20.0% | pH 3.71 |
| Average vineyard age 30 years | Sugar 107 g/L | Winemakers Diogo Lopes and Anselmo Mendes |

| | BOTTLE | BOX | EUR-PALLET | | |
|----------------------------|--------|----------------|------------|------------------------|----|
| Height (mm) | 291 | 315 | 1400 | No. Bottles / Box | 6 |
| Width (mm) | 77,7 | 170 | 800 | No. of Boxes / Layer | 21 |
| Depth (mm) | 77,7 | 250 | 1200 | No. of Layers / Pallet | 4 |
| Net Weight (kg) | 0,551 | | | No. of Boxes / Pallet | 84 |
| Gross Weight (kg) | 1,35 | 8,3 | 698 | | |
| Bottle 0.75 L | EAN | 5605769082059 | | | |
| Cardboard Box (6 x 0.75 L) | ITF | 45605769082057 | | | |

