

KRANEMANN

PORTO

20 YEARS TAWNY

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



TASTING NOTES An amber coloured, brilliant and attractive wine; delicate but intensely rich and aromatic nose with complexity stemming from extensive and quality ageing in wooden casks. Hints of almonds, honey and orange peel predominate giving it an overwhelming sense of freshness. Deliciously soft and wonderfully fruity, sweet and acidic balance on the palate, leading to a vibrant, fresh and remarkably persistent finish.

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

TECHNICAL INFORMATION

Climate Mediterranean	Harvesting Manual into 18 kg boxes	Baumé scale 4.6
Soil Mix of schist and granite	Ageing Average of 20 years	Total acidity 5.3 g/L (tartaric acid)
Varieties Mix of traditional Douro varieties	Alcohol 19.0%	pH 3.22
Average vineyard age 30 years	Sugar 126 g/L	Winemakers Diogo Lopes and Anselmo Mendes

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	220	240	1100	No. Bottles / Box	6
Width (mm)	94	195	800	No. of Boxes / Layer	16
Depth (mm)	94	290	1200	No. of Layers / Pallet	5
Net Weight (kg)	785			No. of Boxes / Pallet	80
Gross Weight (kg)	1,57	9,6	768		
Bottle 0.75 L	EAN	5605769222059			
Cardboard Box (6 x 0.75 L)	ITF	45605769222057			

