

KRANEMANN

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 (tasted on 28 May 2019).

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

TECHNICAL INFORMATION

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	Bottling / Launch April 2019 June 2019	pH 3.71
Average vineyard age 30 years	Alcohol 20.0%	Winemakers Diogo Lopes and Anselmo Mendes
	Sugar 107 g/L	

	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	5605769142050			
Cardboard Box (6 x 0.75 L)	ITF	45605769102058			

