

DOM ROZÈS 40+ YEARS OLD

Port Wine | D.O.P. Porto

A delicacy par excellence. This exquisite port wine harmonizes perfectly with dried fruits and chocolate desserts and is the perfect accompaniment to cigars. Ideal as a digestive. Dom Rozès is made from the grape varieties Touriga Nacional, Touriga Frances, Tinta Barroca and Tinta Roriz. After being carefully selected, the wine matures in oak barrels for at least four years. Presented in a gift box that highlights the excellence of this award-winning Port wine. To ensure the authenticity of this wine, the boxes are sealed manually and stamped with the Rozès logo.

Tasting notes

Color

Pale amber color with greenish reflections.

Aroma

An intense, persistent bouquet of coffee, dried figs and nutmeg.

Taste

Aromas of coffee, dried figs and nutmeg. Very harmonious, light and lively, with typical aromas of wood from its long ageing.

Finish

Persistent finish.

About the producer Rozès was founded in 1855 by Ostend Rozès. Later on, in 1930, his son Edmond Rozès, who had a great driving force in the development and reputation of the company, created the brand "Rozès Port", choosing a bottle shape that allowed the brand and the Port to be identified. That is how the "old-fashioned Portuguese" style appeared. Bottles with necks wrapped in sulphurous paper and a cork sealed with wax gave the Port wines their identity which quickly conquered the status of quality wines. Today, the Rozès brand exports to more than 40 countries around the world and is a superior product that lives up to the outstanding reputation of the Vranken-Pommery Monopole.