



**Packaging:** Bottle  
**Quantity per box:** 6 or  
separate  
**Volume:** 750 ml  
**Alcohol:** 19 %  
**Serving Temperature:** 15-18  
°C

## Dos Santos Tawny

**Portugal**

**Type:** Spirits

**Grapes:** Port contains many different grapes but the most important is touriga nacional, touriga francesa, tinta roriz, tinta barroca och tinta cão.

**Systembolaget's Art No:** [51201](#)

**Producer:** Bodegas Pinord S.A., [www.pinord.com](http://www.pinord.com)



**About the Producer:** The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetas, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

**Color:** Crystal clear, deep ruby red colour

**Aroma:** The typical grape varieties of the Port region are very apparent in this wine, which has been slowly aged.

**Taste:** The characteristic flavours of Portwines stands out in this wine.

**Alcohol:** 19 %

**Goes Well With:**   

Dos Santos Tawny goes well with chocolate, sweet fruits, nuts and confectionery.