



PORT WINE | PORTUGAL

FINE WHITE

FRAGRANT . FRESH . LIGHT



VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 16-18°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.

THE WINE

Made by blending wines of different harvests, this wine matures in large oak barrels and stainless steel vats for a minimum of 3 years. The result is a rich and aromatic wine, with the perfect level of sweetness.

TASTING NOTES

Pale straw colour. On the nose, it is rich and perfumed, with abundant floral aromas and notes of tropical fruit. Smooth, full-bodied and firm on the palate, with a deliciously fruity finish.

SERVING SUGGESTIONS

Its freshness and lightness make this wine a perfect choice to accompany a dried fig salad with prosciutto, or a delicious grilled sole with an almond crust. A versatile wine, it goes brilliantly with any dessert, especially the ones made with tropical fruit, such as mango and papaya carpaccio.

AWARDS AND DISTINCTIONS

Berlinder Wine Trophy, Gold Medal (2017)



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position.

Over time, it is natural that sediment will form at the bottom of a bottle of Port wine.

Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 8 and 10°C.

VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Viosinho, Malvasia Fina, Verdelho, Rabigato

TECHNICAL DETAILS

Alcohol Content 19,5 %vol

pH 3,53

Total Acidity 3,38 g/dm³

Reducing Sugars 106 g/dm³

WINEMAKER

Carlos Alves