



PORT WINE | PORTUGAL

LÁGRIMA

AROMATIC . SWEET . VELVETY



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 and small 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

With a golden colour, the aromas of dried fruit and elegant notes of honey prevail on the nose. In the mouth, it reveals an irresistible sweetness, and a velvety and complex palate. A long and enduring finish.

SERVING SUGGESTIONS

Its well-balanced sweetness goes perfectly with foie-gras or desserts made with fruit and ice-cream. Enjoy it with a vanilla bavarois with plum sauce or apricot sorbet.

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, Códega

TECHNICAL DETAILS

Alcohol Content 19,5 %vol

pH 3,52

Total Acidity 3,4 g/dm³

Reducing Sugars 152 g/dm³

WINEMAKER

Carlos Alves

