



PORT WINE | PORTUGAL

FINE WHITE & DRY

SMOOTH . DRY . BALANCED



VINIFICATION

The wine making process consists in a slight maceration for extraction of colour and aromas and the pressing of the grapes without skins, followed by fermentation, which takes place very slowly in stainless steel vats, under low and controlled temperatures (between 16 and 18°C) to ensure a fresh and aromatic style. The fermentation is halted by adding grape brandy, creating the fortified wine.

THE WINE

Obtained by the blending of wines of different harvests, with different levels of maturation in large oak barrels and stainless steel vats for a minimum of 3 years, the result is a rich and well balanced wine.

TASTING NOTES

Pale straw colour. A delicate and very aromatic nose, on which the liveliness of fresh fruit and floral notes prevail. On the mouth, it is slightly dry yet smooth and well balanced. A fresh, engaging and enduring finish.

SERVING SUGGESTIONS

Ideal with nibbles (such as roasted almonds), with lemon and tonic, or in other cocktails. Perfect with salted almonds and olives. A perfect company for light starters, like a strawberry and spinach salad, or a velvety salmon soufflé.

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

Códega, Malvasia Fina, Donzelinho, Esgana Cão

TECHNICAL DETAILS

Alcohol Content 19,5 %vol

pH 3,65

Total Acidity 3,40 g/dm³

Reducing Sugars 48 g/dm³

WINEMAKER

Carlos Alves

