



WHITE PORT

WINE TYPE: Fortified wine	CASTA: 15 different traditional Douro white grape varieties
GEOGRAPHIC LOCATION: Douro	SOILE TYPE: Shale
VINEYARD LOCATION: Douro Demarcated Region, certified and registered by the Douro and Port Wine Institute (IVDP)	AGEING: 2 and 5 years old

MATURATION | AGEING:

The wine stays in the Douro where the cold winter helps to deposit the lees. The following spring, after being cleaned, it is placed in oak barrels where it will age for several years, acquiring its incomparable style. During ageing, the wines are cared for and tasted by the winemaking team who blend them until they reach the final blend with the characteristics and style of White Port. The wines selected are normally aged between 2 and 5 years, guaranteeing a rich and balanced final wine that is around 3 years

TESTS NOTES

APPEARANCE

- Beautiful straw-yellow colour and fresh aromas;
- Attractive floral and fruit nuances;
- Smooth and very balanced on the palate.

NOSE | FLAVOUR



ANALYTICAL RESULTS

Alcohol: 20% vol



Total Sugars: 100g/l



Total acidity: 4.30 g/l



Baumé (Bé): 3.1 l



Ph: 3.46



RECOMMENDED OPERATING TEMPERATURE:
6-10°C.

