



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

Berliner 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/dm<sup>3</sup>

**Reducing Sugars** 106 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves