

## 10 YEAR OLD WHITE PORT



### TASTING NOTES

#### COLOUR

Medium amber.

#### AROMA

Rich dried fruits, most notably peach with a touch of orange skin.

#### PALATE

A soft nuttiness with perfect balance between acidity and sweetness and a touch of honey at the very end. Smooth and elegant.

#### LIFE

The 10 Year Old White Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour. Best enjoyed lightly chilled.

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Gouveio (25%), Malvasia Fina (20%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Others (20%).

#### SPECIFICATIONS

Residual Sugar — 91(g/l)  
Alcohol - 19,5%  
Total Acidity - 3,96(g/l)  
pH - 3,43

#### WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 24°C degrees. The Port has matured in seasoned oak casks for 10 years and was gently filtered before bottling.

Winemaker: Cláudia Quevedo