



## 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

## 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.

## GRAPE VARIETIES

Gouveio (25%), Malvasia Fina (20%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Others (20%). All from select parcels at nearby Quinta da Trovisca.

## SPECIFICATIONS

Alc. — 19,5%

Total Acidity — 3,96(g/l)

pH — 3,46

RS — 91(g/l)

## 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.