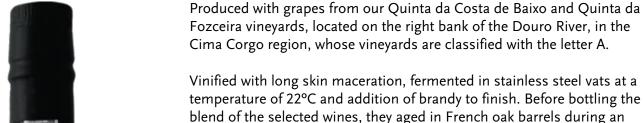


PORT

WHITE

RESERVE



sweetness and has a long fresh finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect with nuts and almonds or in the summer cocktail Tonic Port (with tonic water, ice and lemon). Serve between 8 and 10°C.

average of 7 years. This wine has a golden colour and intense aromas of

nuts. In the mouth it is balanced, has well-integrated acidity with

PORTO WHITE RESERVE

Region | Douro
Grape Varieties | Viosinho, Códega do Larinho,
Rabigato Moreno, Malvasia Rei
Soil Type | Schist
Harvest Method | Handpicked
Harvest Period | September
Ageing | Average of 7 years in French oak barrels
Alcohol | 19,50% vol.
Baumé | 3,5
Total Acidity | 3,70g/dm³ (Tartaric Acid)
Volatile Acidity | 0,30g/dm³ (Acetic Acid)
pH | 3,57 | Sugar | 108,0g/dm³
Bottle | Porto Tradicional | Capacity | 750ml | Weight | 1361g
Box | 6 x 750ml | Dimension | 252 x 170 x 310mm | Weight | 8404g
Europallet | 1200 x 800mm | Boxes per pallet | 105