



10 Years Old White Port



GRAPE VARIETIES:



Malvasia fina,
Moscatel Galego,
Rabigato,
Gouveio,

WINEMAKING:



Part is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks. Grapes were picked with 13° or 14° alcohol graduation.



The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19,3 % alcohol by volume and Baumé 3°.

AGEING



Nine months in stainless steel tanks afterwards transferred into wooden (Portuguese oak) where it stays during all the time.

TASTING NOTES

Alcohol: 19.3 % vol (20° C)
Total Acidity: 4.06 g/L tartaric acid.
Baumé: 3.1 ° BE



With a golden color, it keeps some fruity tastes, although the great complexity obtained by its aging in wood, that already presents.
Of this combination appears a balanced wine with a long end.
Should be served chilled, when aperitive or with *foie gras* or other paté. With cold desserts, we suggest temperature between 18 or 19°C.

WINEMAKER

Alzira Viseu de Carvalho