



20 Years Old White Port



GRAPE VARIETIES:



Malvasia fina,
Moscatel Galego,
Rabigato,
Gouveio,

WINEMAKING:



This Port had a vinification similar to the Tawnys. It was made in granite treading tanks (lagares), using traditional treading to get all the structure and aromas from the grapes necessary to aging.

The grapes were picked with 13^o or 14^o alcohol graduation.

The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19% alcohol by volume and Baumé between 2,80^o and 3^o.

AGEING



The first Winter was in stainless steel tanks, so it became cleaner by decantation. After that it was transferred into wood (Portuguese oak) first in big barrels with 8000 litres, after 6 years they were put into "pipas" of 550 litres where they stayed until they are bottled. During the aging, periodically in Spring, they are transferred with a little oxidation.

TASTING NOTES

Alcohol: 19.28 % vol (20^o C)

Total Acidity: 4.19 g/L tartaric acid.

Baumé: 3.4 ^o BE



With a gold color, in this wine we almost don't feel the fruit aromas, in other hand, we feel a big complexity that result from the wooden ageing, but although this complexity it isn't a heavy wine because it still maintain a freshness typical in white ports. Is this freshness in the aroma and in the mouth that makes him different of the Tawny 20 Years and that appears immediately in the taste. It predominate the orange, and dry fruits like almond and nuts. Can be served fresh when aperitif, but with the temperature 18-20°C is ideal with dessert like milk cream, chocolate, or orange cake

WINEMAKER: Alzira Viseu de Carvalho