

PORTAL D'AZENHA WHITE PORT



Douro Doc, Portugal.



Malvasia Fina, C3odega, Gouveio, Viosinho.

Alcoholic value: 20%. Total acidity: 4.34 g/l.
pH: 3,37. Reducing sugars: 119.8 g/l.



There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mes3ao. The soil consists mainly of granite and slate.



Vinification process :

Fermentation in stainless steel cuves. The must undergoes a fermentation process, which is stopped by the addition of brandy of 77% vol when the desired sweetness is reached. Ageing in barrels for 2 months, after which it is separated from the sediment and if necessary the alcohol % gets adjusted. Alcohol content : 20% by Vol.



This port is light yellow in color and has delicate aromas. In the mouth he is fresh and nicely balanced with a beautiful finale.



Delicious as an aperitif; for snacks of smoked fish, cold meats, seafood, fresh cheeses, goat cheese.

Best served : 8° C.



EPAL, 100 boxes of 6 x 75cl.

