

QTA VALE DE SAPOS

A LESSON IN THE GOOD LIFE



FINE WHITE PORT



REGION – DOURO

COUNTRY – PORTUGAL

CLIMATE – MEDITERRANEAN

GRAPE VARIETIES – 35% MALVASIA REI, 35% MALVASIA FINA, 30% GOUVEIO

WINEMAKER – RITA SEQUEIRA

VINIFICATION – FOOT TRODDEN IN GRANITE VATS “LAGARES”.

ALCOHOL: 19,45 % SUGAR: 154 G/DM³

TOTAL ACIDITY: 2,43 G/DM³ PH: 3,96

BOTTLE: 750 ML

TASTING NOTES – FOR A GREAT START ENJOY THIS CRISTALLINE PORT BORN IN ALTO DOURO WINE REGION. AGED IN OAK BARRELS, WITH FLORAL AND CITRUS NOTES, IT IS SOFT ON THE PALATE WITH A SPLENDID BALANCE BETWEEN SWEETNESS AND ACIDITY.

STORING – READY FOR DRINKING. THE BOTTLE SHOULD BE PROTECTED FROM LIGHT AND HUMIDITY, AT A CONSTANT TEMPERATURE (16-18°C).

SERVING SUGGESTIONS – PERFECT AS AN APPETIZER, WITH CHEESES, DRIED FRUITS OR PUDDINGS. SERVE CHILLED AT 12/13°C.