



SEQUEIRINHA PORTO LAGRIMA (WHITE)

REGION - Douro

COUNTRY - Portugal

CLIMATE - Mediterranean

GRAPE VARIETIES – Fernão Pires, Moscatel Galego Branco, Viosinho, Gouveio

WINEMAKER - Rita Sequeira

VINIFICATION – Softly Foot trodden in granite vats.

ALCOHOL: 19,2 % SUGAR: 135,0 g/dm3

TOTAL ACIDITY: 4,2 g/dm3 pH: 3,53

BOTTLE: 750 ml

TASTING NOTES - This golden Port transports us to the orchards of the estate. Patiently aged in old casks, it reveals refined aromas of plum, with notes of honey, quince and saffron. Its velvety sweetness makes it perfect both to begin and to end family meals.

STORING - Store or drink at 10/12°C.

SERVING SUGGESTIONS – Perfect with walnut cake, orange pudding, or cheese and dried fruits...

