



# WHITE PORT



## ABOUT

After ageing for 3 years in stainless steel vats, isolated from any oxygen source in order to avoid changes in its color, we bottled Trovisca White, sweet and aromatic, a Port to drink chilled or on the rocks.

## TASTING NOTES

Color: light straw

Sweet flavor that is similar to honey and jelly. White fruit nuances that resemble pear or apple jam.

On the mouth it has a fruity intensity, with a great balance between acidity and sweetness. Full and structured finish.

Try Trovisca White with  $\frac{3}{4}$  of tonic and  $\frac{1}{4}$  port, ice and fresh mint.

## ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 22 °C degrees. Soft filtration.

## VARIETALS

Gouveio (20%), Malvasia Fina (18%), Moscatel Galego (15%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Códèga (10%), Others (2%).

## PAIRING SUGGESTIONS

Baked peach, Cured ham with melon, Braised pineapple, Seafood canapé.

## OTHER INFORMATION

Alcohol 19,5%

Total acidity 3,49(g/l. tartaric acid)

pH 3,43