

RESERVE WHITE ORGANIC

Immerse yourself in the captivating allure of Reserve White Organic Port. This exceptional wine entices with enchanting floral aromas, crisp apple notes, and ripe apricot nuances. Delight in abundant bursts of luscious pineapple, balanced by a remarkable acidity that unveils an intriguing tautness on the finish. With delicate hints of exotic spices and caramel, it promises an unforgettable tasting experience.



TASTING NOTES

COLOUR

Deep golden color

AROMA

Enchanting floral aromas entwined with the crispness of fresh apple and the allure of ripe apricot.

PALATE

Indulge in the delightful burst of ripe and juicy golden pineapple on the palate, perfectly balanced by a distinct acidity that adds complexity to the wine. Experience the intriguing tautness on the finish, with lingering notes of delicate exotic spices and hints of caramel.

FOOD PAIRING SUGGESTIONS

Poached peach, Cured ham and melon, Braised pineapple, Seafood canapé, Summer salad

TECHNICAL INFORMATION

GRAPE VARIETIES

Arinto (50%), Gouveio (40%), Moscatel (10%)

SPECIFICATIONS

Alcohol – 19,00%
Total Acidity – 6,06 (g/l)
pH – 2,86
Residual sugar - 102 (g/l)

WINEMAKING DETAILS

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

It was fermented in stainless steel tanks with temperature control, ensuring optimal conditions for the wine's development.

Following fermentation, it was aged for 6 years in stainless steel tanks, allowing the wine to mature and harmonize its flavors.

Winemaker: Cláudia Quevedo