



PORTMAN WHITE

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Terraces and vertical vineyards.
Average Vine Age: 40 years.
Average Age of the Lot: 3 to 4 years.
Average Production: 25 hl/ha.
Grape Varieties: Malvasia-fina, Gouveio, Donzelinho, Viosinho.

VINIFICATION PROCESS / MATURATION

Upon receipt of the grapes at their ideal stage of ripeness, they undergo crushing and total destemming. The must obtained through pressing is promptly cooled to a temperature between 8°C and 12°C, followed by a decanting process to ensure its purity. Fermentation takes place under strict thermal control, maintained between 17°C and 18°C, to preserve the primary aromas and the fruit's freshness. The process is halted by fortification with wine brandy at 77% v/v.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 18% vol.
Total Acidity: 3,6 g Tart. Ac./l.
Appearance: It presents a brilliant straw-yellow color with citrus highlights.
Aroma: It reveals a young and elegant character, with delicate floral notes harmonized with fresh nuances of anise and subtle hints of white fruit.
Taste: It stands out for the perfect balance between its natural sweetness and a vibrant acidity. The finish is long and engaging, where notes of dried fruits emerge delicately wrapped in a persistent freshness.

SERVING

Recommended serving temperature: 8 to 12 °C.
Serving Suggestions: Ideal as an aperitif, served well chilled (8°C - 12°C), perfectly accompanying toasted nuts or olives. At the table, it is the favorite companion for fresh fruit desserts, apple tarts, or light-textured traditional "conventual" sweets.



Ingredients and
nutritional information:



100 ml : E = 606 kJ / 145 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Portman White 750 ml	6	7,1	235 x 156 x 283 mm