



## WINEMAKING DETAILS

Grapes were completely destemmed and fermented with temperature control up to 22°C degrees. The wine has been gently filtered before bottling.

**Winemaker:** Cláudia Quevedo

## TASTING NOTES

**Colour:** Light straw.

**Aroma:** Sweet, similar to honey and jelly. White fruit nuances of pear or apple.

**Palate:** An intense fruitiness with wonderful balance between acidity and sweetness. Full and structured finish.

Try mixing Valeira White with 3/4 tonic to 1/4 port, finished with ice and a sprig of fresh mint.

## GRAPE VARIETIES

Gouveio (20%), Malvasia Fina (18%), Moscatel Galego (15%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Códega (10%), Others (2%). All from select parcels at nearby Quinta da Trovisca.

## SPECIFICATIONS

Alc. — 19,5%

Total Acidity — 3,49(g/l)

pH — 3,43

RS — 99(g/l)

## LIFE

White Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour.

Best enjoyed lightly chilled.