Quinta da
VALEIRA

CASK MATURED

WHITE PORT



TASTING NOTES

COLOUR

Medium amber.

AROMA

Rich dried fruits, most notably peach with a touch of orange skin.

PALATE

A soft nuttiness with perfect balance between acidity and sweetness and a touch of honey at the very end. Smooth and elegant.

GRAPE VARIETIES

Gouveio (25%), Malvasia Fina (20%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Others (20%), All from select parcels at nearby Quinta da Trovisca.

LIFE AGEING

The 10 Year Old 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.

TECHNICAL INFORMATION

SPECIFICATIONS

Alcohol — 19,5%
Acidity — 3,9(g/l)
pH — 3,43
RS — 119(g/l)

WINEMAKING DETAILS

Grapes were completely destemmed and fermented slowly with temperature control up to 24°C degrees.

The Port has matured in seasoned oak casks for 10 years and was gently filtered before bottling.

Winemaker: Cláudia Quevedo