Quinta da VALEIRA

YOUNG CLASSIC

WHITE PORT



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.

LIFE AGEING

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 — 18,5%
Acidity — 3,6(g/l)
pH — 3,52
RS — 93(g/l)

WINEMAKING DETAILS

Grapes were completely destemmed and fermented with temperature control up to 22ºC degrees.

The wine has been gently filtered before bottling.

Winemaker: Cláudia Quevedo