



# QUINTA DO ESTANHO

Since 1757



## PORT WINE FINE WHITE PORT

**LOCATION** - Vale do Rio Pinhão; Cheires - Alijó  
**OENOLOGISTS** - Luís Leocádio

### VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

### GRAPE VARIETIES

Traditional to the Douro, where Arinto, Viosinho, Codega, Rabigato and Gouveio predominate

### VINIFICATION

Fermentation through pellicular maceration before ageing in French oak balseiros (vats).

## NUTRITIONAL INFORMATION

### INGREDIENTS

Grapes, preservative and antioxidant (sulphites), stabilising agents (metatartaric acid).

### NUTRITIONAL DECLARATION

per 100 ml

Energy	643 Kj / 153 Cal.
Alcohol Content	20,00 % (19,5% on the label)
Total Sugars	100 g
Total Acidity	60 g
Ph	3,68 g
Carbohydrates	10 g

Store in a cool, dry place. Avoid exposure to sunlight

## CHARACTERISTICS

### TASTING NOTES

Golden yellow in colour. Complex aroma of citrus fruits, peach, honey and vanilla. Fresh and very fruity to the mouth.

### SERVICE AND HARMONIZATION

Serve chilled as an aperitif (simply or with soda or tonic); soft cheeses, cold soups or melon, watermelon and pineapple salads. 6° - 10°C.

### AVAILABLE PACKAGES

