



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.

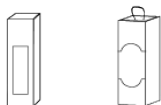
### GRAPE VARIETIES

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

### VINIFICATION

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

### AVAILABLE PACKAGES



## 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.