



QUINTA DO
ESTANHO

Since 1757



PORT WINE SPECIAL WHITE RESERVE 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 with prolonged pellicular maceration and ageing in French oak balseiros (vats) under fine lees.

AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Golden amber colour. Fine aroma featuring a mixture of tropical fruits, crystallised fruits and spices. Fine balance between sweetness and acidity making it long and delicate.

SERVICE AND HARMONIZATION

Smoked ham, intensely flavoured cheeses, foie gras, egg based sweet desserts, ice creams. 10°-12°C.

AWARDS AND PRIZES

Silver Medal

II ACIC Wine Competition 2000 - PORTUGAL