

# Bulas

PORT  
DRY WHITE  
10 YEARS



Produced with a selection of grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Vinified with long skin maceration, fermented in stainless steel vats at a temperature of 22°C until its dryness (when the natural sugar of the grape became nearly all alcohol) and addition of brandy to finish. Before bottling the blend of the best wines, they aged in French oak barrels during periods of 7 to 13 years. This wine has a golden-amber colour and aromas of apricot jam, nuts and almonds. In the mouth it is fresh and elegant, predominating the dry fruits, and has good acidity and a very pleasant finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or with cheeses and dry fruits. Serve between 8 and 10°C.

**Region** | Douro

**Grape Varieties** | Viosinho, Códega do Larinho, Rabigato Moreno, Malvasia Rei

**Soil Type** | Schist

**Harvest Method** | Handpicked

**Harvest Period** | September

**Ageing** | Average of 10 years in French oak barrels

**Alcohol** | 20,00% vol.

**Baumé** | 0,9

**Total Acidity** | 4,46g/dm<sup>3</sup> (Tartaric Acid)

**Volatile Acidity** | 0,58g/dm<sup>3</sup> (Acetic Acid)

**pH** | 3,56 | **Sugar** | 54,0g/dm<sup>3</sup>

**Bottle** | Porto Sublime | **Capacity** | 500ml | **Weight** | 1038g

**Box** | 6 x 500ml | **Dimension** | 227 x 153 x 300mm | **Weight** | 6456g

**Europallet** | 1200 x 800mm | **Boxes per pallet** | 125

