

Bulas

PORT
DRY WHITE
30 YEARS



Produced with grapes of excellent quality 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 fine blend of the best wines, they aged in French oak barrels during an average of 30 years. This wine has an intense gold colour and an excellent balance of aromas between wood and dried fruit, notes of honey and cinnamon. In the mouth it is persistent and noble, where acidity gives it firmness, and has a long 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, with dry fruits, such as almonds, or with smoked salmon and ham. 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 30 years in French oak barrels

Alcohol | 20,00% vol.

Baumé | 1,0

Total Acidity | 5,22g/dm³ (Tartaric Acid)

Volatile Acidity | 0,74g/dm³ (Acetic Acid)

pH | 3,37 | **Sugar** | 55,0g/dm³

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