

Bulas

PORT
DRY
WHITE



Produced with 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 selected wines, they aged in French oak barrels during an average of 3 years. This wine has a golden colour, aromas of dry fruits, such as nuts and almonds, and complexity obtained from ageing in oak barrels. In the mouth it has an excellent balance and well-integrated acidity, which gives it a captivating palate.

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 in the summer cocktail Tonic Port (with tonic water, ice, peppermint and lime). 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 3 years in French oak barrels

Alcohol | 19,50% vol.

Baumé | 0,4

Total Acidity | 3,80g/dm³ (Tartaric Acid)

Volatile Acidity | 0,40g/dm³ (Acetic Acid)

pH | 3,54 | **Sugar** | 54,0g/dm³

Bottle | Porto Tradicional | **Capacity** | 750ml | **Weight** | 1361g

Box | 6 x 750ml | **Dimension** | 252 x 170 x 310mm | **Weight** | 8404g

Europallet | 1200 x 800mm | **Boxes per pallet** | 105