

# Bulas

PORT  
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 and addition of brandy to finish. Before bottling the blend of the best wines, they aged in French oak barrels during an average of 10 years. This wine has a golden-amber colour and intense complex aromas of dried fruits with notes of orange, honey and wood. In the mouth it is extremely rich, where the acidity gives elegance and crunchy notes, 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 with cheeses and dry fruits, such as almonds. 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** | 4,4

**Total Acidity** | 4,70g/dm<sup>3</sup> (Tartaric Acid)

**Volatile Acidity** | 0,54g/dm<sup>3</sup> (Acetic Acid)

**pH** | 3,50 | **Sugar** | 117,0g/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

