

Bulas

PORT
WHITE
20 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 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 20 years. This very elegant wine has a golden-amber colour and high complex aromas of dried fruits with notes of orange, honey and old 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 dry fruits, such as nuts and 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 20 years in French oak barrels

Alcohol | 20,00% vol.

Baumé | 4,4

Total Acidity | 4,90g/dm³ (Tartaric Acid)

Volatile Acidity | 0,66g/dm³ (Acetic Acid)

pH | 3,40 | **Sugar** | 118,0g/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

