

Bulas

PORT
WHITE
RESERVE



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 and addition of brandy to finish. Before bottling the blend of the selected wines, they aged in French oak barrels during an average of 7 years. This wine has a golden colour and intense aromas of nuts. In the mouth it is balanced, has well-integrated acidity with sweetness and has a long fresh 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 nuts and almonds or in the summer cocktail Tonic Port (with tonic water, ice and lemon). 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 7 years in French oak barrels

Alcohol | 19,50% vol.

Baumé | 3,5

Total Acidity | 3,70g/dm³ (Tartaric Acid)

Volatile Acidity | 0,30g/dm³ (Acetic Acid)

pH | 3,57 | **Sugar** | 108,0g/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