

Porto Adriano Reserva White



Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

Grape Varieties	Codega, Viosinho, Rabigato, Arinto
Type	Fortified dessert white wine
Vintage	NV
Alcohol by Volume	19,5%
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

The process used to make this wine is similar to that of the Dry White, but with a slightly higher sugar content, around 100 grams per liter. This wine undergoes fermentation with partial skin maceration. Alcohol: 19,5% vol.; residual sugar 100 g/l.

Ageing	In wooden casks.
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Description

In Brief

White Port is made exclusively with white grapes. The exact style depends on the type of ageing and sugar content. Thanks to the extended skin contact and wood ageing, Ramos Pinto's white Ports is richer and more complex.

Tasting notes

This Port has a golden yellow colour. It presents an aroma that is both fine and intense. Somewhat complex, it features a mixture of citrus aromas with a hint of honey and almond. Its attack is fresh and delicate. Some resinous hints can be detected along with a rich buttery taste on the palate. It is dry in the mouth with a flavour of fresh fruit.

Food Pairing

Serve as an aperitif or as an accompaniment to soft goat cheese and light desserts.

Serve between 6°C and 10°C. Store the bottle upright, in a cool, dry and dark place.

Notes

