

# RAMOS PINTO

## PORTO WHITE RESERVA

Porto White Reserva is made from the Douro Demarcated Region's finest grape varieties, and results from the most careful selection of wines, which have on average been aged in our cellars in oak barrels for seven years.

### VINIFICATION TECHNIQUES

The grapes are hand-picked and the vinification technique is traditional, the skins being slightly macerated. Ageing, in oak barrels, takes place in our cellars in Vila Nova de Gaia.



### TASTING NOTES

The colour is amber yellow.

The nose is fine, intense and quite complex, blending tropical aromas with crystallized orange, plus hints of balsam and spices.

The palate is full-bodied but elegant, well-balance and with a long-lasting finish.

### GASTRONOMY & STORAGE

As an aperitif or with a *foie gras* starter.

With dessert of nuts, egg-based sweets and pastries, ice cream or strong cheese.

Serve chilled, between 8° and 12°C.

Store the bottle upright in a cool, dry and dark place.

### TECHNICAL DETAILS

Grape Varieties: Codega  
Malvasia Fina  
Viozinho  
Rabigato

Contains sulphites

Alcohol 19.14%  
Total acidity 3.49 g/l  
pH 3.65  
Baumé degree 4.4  
Residual sugar 128.9 g/l  
Calories 160 Kcal/100 ml



Douro Valley Port Wine. Estate Grown.