

PORT WINE

FINE WHITE



PROVENANCE: 100% from the highest parcels of Quinta da Romaneira where the climate is cooler, very suitable for the production of white grapes.

VINIFICATION: 50% pelicular maceration and 50% without pelicular maceration, in closed stainless steel vats with temperature controlled between 18 and 20°C.

AGEING: 50% in old oak barrels and 50% in stainless steel vats.

TASTING NOTES: A blend of wines aged in old wooden and stainless steel casks during 2 to 3 years. It has a yellow golden colour and fruity bouquet. In the mouth it is sweet, fine and unctuous, with a good balance and good aromatic persistence.

GRAPE VARIETIES: MALVASIA FINA, GOUVEIO, CÓDEGA, RABIGATO.

WINE ANALYSIS:	LOGISTIC INFORMATION:	info@quintadaromaneira.pt www.quintadaromaneira.pt
Alcohol (% Vol.): 19,5 Total Acidity: 3,6 g/l AT Total Sugar: 97 g/dm ³ pH: 3,52	Carton Case 6 x 750 ml Weight – 7,2 Kg	