

PORTO FINEST WHITE RESERVE ADRIANO

THE WINE

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

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

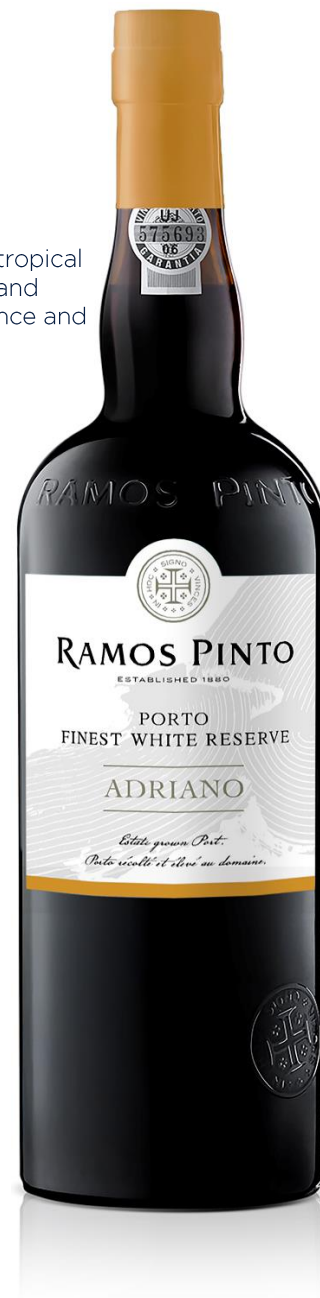
The colour is amber yellow.

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

Try it as an aperitif or with a *foie gras* starter.

Excellent with dessert of nuts, egg-based sweets and pastries, ice cream or strong cheese



GRAPE VARIETIES



Códega
Malvasia Fina
Rabigato
Viosinho

CONSERVATION



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

TEMPERATURE



8° - 12°C | 46,4°F - 53,6°F

Contains sulfites.
Alcohol 19% vol.
Total Acidity 3,1 g/l
pH 3,50
Baumé degree 4,5
Residual sugar 124 g/l

DEMARCATED REGION



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