



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO WHITE 20 YEARS

### THE WINE

Porto 20 Year Old White is made from the finest grape varieties of the Douro Demarcated Region and results from a rigorous selection of high-quality wines of different ages, aged in oak casks and small barrels. The age indicated on the label reflects the characteristics of the final blend.

### VINIFICATION

The grapes, hand-picked and selected in the vineyard, are traditionally vinified with light skin maceration.

Aging takes place in oak casks and small wooden barrels in our cellars in Gaia.

### TASTING NOTES

Intense golden colour, with a brilliant, clear cognac-gold hue, reflecting its prolonged ageing in wood.

On the nose, it reveals remarkable aromatic complexity, with standout notes of dried apricot and toasted hazelnut, combined with hints of orange peel and honey, along with subtle nuances of beeswax and cedar, adding depth and elegance to the profile.

On the palate, it is velvety and enveloping, with sweetness balanced by a vibrant minerality. Flavours of dried fruits and spices linger, culminating in a long, fresh, and harmonious finish.

### GASTRONOMY

Excellent as an aperitif, served with foie gras, or as a dessert wine accompanying nut and egg-based desserts, mandarin sorbet, and strong cheeses.

*"It reveals a remarkable aromatic complexity that adds depth and elegance to the profile."*



### GRAPE VARIETIES



Malvasia Fina  
Viosinho  
Códrega  
Rabigato

### STORAGE



Store the bottle upright in a cool, dry place, away from light.

### TEMPERATURE



8° - 12°C | 46°F - 53°F

Contains sulphites  
Alcohol: 20% vol  
Total Acidity: 4.4 g/l  
pH: 3.58  
Baumé Degree: 5.2  
Total Sugars (Glucose + Fructose): 138 g/dm<sup>3</sup>

