



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO WHITE

[“...dry and delicate.”]

THE WINE

This is a dry wine with a fresh fruit flavour. Should be drunk chilled.

VINIFICATION

Fermentation with partial skin maceration.

TASTING NOTES

Golden yellow colour.

It presents an aroma that is both fine and intense. Somewhat complex, it features a mixture of citrine 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. Dry in the mouth with a flavour of fresh fruit.

GASTRONOMY

Served as an aperitif or as an accompaniment to soft goat cheese and melon soup.



GRAPE VARIETIES

Códega
Viosinho
Rabigato
Arinto

CONSERVATION



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

TEMPERATURE CONSERVATION



6°C – 10°C | 42,8°F – 50°F

Contains sulfites
Alcohol 19,5%
Total Acidity 3,13 g/l
pH 3,3
Baumé degree 3,3
Residual sugar 100,0 g/l



DOURO DEMARCATED REGION