

FINE WHITE Boeira Bottle 750 ML

Port Wine



TERROIR

The vineyards are located on the Alijó plateau, in the Douro Demarcated Region, at an altitude of 550 meters. Morning dews are followed by days with high temperatures in summer and low temperatures in winter, but slightly less harsh than the average for the Douro wine region.

VINIFICATION

Porto wine classical method with unique maceration and short alcoholic fermentation in stainless steel tanks followed by fortification

AGEING

Average cask ageing approximately of 3 years

TASTING NOTES

Straw yellow color. Rich and fragrant nose dominated by honey aromas. In the mouth, fresh palates with perfect acidity and an excellent finish.

SERVING

8°C – 10°C

PAIRING

As an appetizer served chilled. It goes well with dried fruits and salty snacks.

ENOLOGY

Helena Teixeira

CATEGORIE	Port	ALCOHOL	19,5 % vol.
REGION	DO Douro	RESIDUAL SUGARS	148 g/dm ³
SOIL	Schist soils	BAUMÉ	5
GRAPES	Málvasia Fina, Viosinho, Gouveio e Còdega de Larinho	TOTAL ACIDITY	2,7 g/dm ³
ALERGENICS	Sulphites	pH	3,67
		DRY EXTRACT	154,6 g/dm ³
		VOLUME MASS	1,0337 g/cm ³



BOX

MATERIAL	Card
BOTTLES	6
WEIGHT	9 kg
MEASURES	L30 W21 H32 cm



PALLET

TYPE	EUROPALLET
BOTTLES	480
CASES	80
LEVELS	5