Technical Sheet

BLACKETT
PORTO

WHITE | ANOS 10 YEARS

Appellation Porto **Region | Sub-Region** Douro | Cima Corgo

Grape varieties Malvasia Fina, Rabigato, Códega de Larinho, Viosinho.

Harvest September/October, Manual **Winemaking:** Winepresses, Stainless Steel Vats

Type White **Aging process** Matured in Wood **Age** 10 years

Tasting Notes

Color: Deep golden tawny.
Nose: Complex tertiary aromas, toasted almonds, honey and spices.
Palate: Full-bodied, balanced acidity, well-integrated alcohol, sweet and persistent finish.

Pairing

We suggest the 10-year-old white wine with smoked salmon, goat cheese, and fruit desserts like a beautiful lemon tart.

Service and conservation

Temperature: between 46.4° and 53.6°F
Keep the bottle in an upright position

Alcohol | 20 % **PH** | 3,44 **Acidity** | 3,3 **Sugar**| 122 g/lt