



GOLDEN WHITE COLHEITA 1989

PHILOSOPHY	Old White Port of a single special harvest, the best of the decade. This wine is a limited, unique edition, kept in wooden casks until a sale request is made.
DENOMINATION	DOC Porto
CATEGORY	Colheita Golden White
OENOLOGY	José Manuel Sousa Soares
VITICULTURE	Made from the traditional grape varieties from the Demarcated Douro Region, such as Malvasia Fina, Viosinho, DonzELHO and Gouveio.
VINIFICATION	Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy. The ageing process of the best wine lots selected takes place in wooden casks for a minimum period of seven years.
TASTING	This wine – with an intense golden colour – possesses an extremely fine and delicate smell with notes of dried fruit and spices. It is round and voluminous on the palate with a sweet, very long, and complex after-taste. The sweetness around it balances perfectly well with its natural acidity.
SERVING	A versatile wine which pairs well with a foie-gras or egg desserts. A good harmony also with dark chocolate or alone after dinner with a cigar. Serve between 14°C and 16°C.
CELLARING	The bottle should be cellared upright, protected from direct light and excessive humidity, and at a constant temperature of 16 to 18°C.
ANALYSIS	Alcohol: 20 % vol. Residual Sugar: 130 g/l Total Acidity: 4,34 g/l (Tartaric Acid) pH: 3,46
ACCOLADES	93 points – Wine Advocate (2017)
