



# Ramos Pinto

NON VINTAGE WHITE PORT  
PORTO

The process used to make this wine is similar to that of the Dry White, but with a slightly higher sugar content, around 100 grams per liter.

## Winemaking

Thanks to the extended skin contact and wood aging, Adriano Ramos-Pinto's white ports are richer and more complex than many. This wine undergoes fermentation with partial skin maceration.

## Tasting Notes

This Port has a golden yellow color. 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. It is dry in the mouth with a flavor of fresh fruit.

## Serving

Serve as an aperitif or as an accompaniment to soft goat cheese and melon soup. Serve chilled, between 6° and 10°C. Store the bottle upright, in a cool, dry and dark place.

## Technical Information

<b>Appellation:</b>	Porto
<b>Varietal(s):</b>	Codega, Viosinho, Rabigato, Artino
<b>Wine Alcohol:</b>	19.5%
<b>Acidity:</b>	3.13 g/l
<b>pH Level:</b>	3.3
<b>Residual Sugar:</b>	100 g/l
<b>Suggested Retail Price:</b>	\$13.99

