



RAMOS PINTO PORTO

ADRIANO WHITE RESERVA



THE WINE

Porto White Reserva is made from the Douro Demarcated Region's finest grape varieties, and results from the most careful selection of wines, which have on average been aged in our cellars in oak barrels for seven years.

VINIFICATION

The grapes are hand-picked and the vinification technique is traditional, the skins being slightly macerated. Ageing, in oak barrels, takes place in our cellars in Vila Nova de Gaia.

TASTING NOTES

The colour is amber yellow.

The nose is fine, intense and quite complex, blending tropical aromas with crystallized orange, plus hints of balsam and spices.

The palate is full-bodied but elegant, well-balance and with a long-lasting finish.

GASTRONOMY & STORAGE

Try it an aperitif or with a *foie gras* starter.

Excellent with dessert of nuts, egg-based sweets and pastries, ice cream or strong cheese.

Serve chilled, between 8° and 12°C.

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

TECHNICAL DETAILS

Grapes Varieties:	Codega Malvasia Fina Viosinho Rabigato	Alcohol 19,14% vol. Total Acidity 3,49 g/l pH 3,65 Baumé degree 4,4 Residual sugar 128,9 g/l Calories 160 Kcal/100 ml
Contains Sulphites		



RAMOS PINTO, VINHOS S.A.
Av. Ramos Pinto, 380
4400-266 V.N.de Gaia

ramospinto@ramospinto.pt
www.ramospinto.pt

