



## WHITE PORT

This white Port is a young, floral, smooth wine with extraordinary drinkability. It is made exclusively with white grapes native to the Douro, and bottled when it is two to three years old.



### TASTING NOTES

#### COLOUR

Light straw

#### AROMA

Exotic nose of pineapple, ripe apples, honey and a touch of floral notes.

#### PALATE

Fresh and exotic palate, perfectly balanced. Quite complex with notes of orange, honey, lychee. Beautiful finish on pure spring honey and a touch of pepper.

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Malvasia Fina (32%), Gouveio (20%), Viosinho (20%), Moscatel Galego (17%), Rabigato (11%)

#### SPECIFICATIONS

Alcohol - 18,5% Total Acidity - 3,80 (g/l) pH - 3,55 Residual Sugar - 99 (g/l)

#### WINEMAKING DETAILS

##### Viticulture:

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

##### Fermentation:

The grapes were whole-cluster pressed and fermented on the native yeast in stainless steel tanks.

##### Aging:

After the fortification with aguardente, it was kept in stainless steel and blended with White Ports of different harvests, making an average age of 3 years.

##### Winemaker:

Cláudia Quevedo

### FOOD PAIRING

Melon & Ham, salty appetizers, fruit salad



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM