

# PORTO LÁGRIMA

PORT WINE | PORTUGAL

## PORTUGUESE TALENT

### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 16–18°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. Made by blending wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

### TASTING NOTES

A golden yellow colour. A rich and elegant nose, with prevailing aromas of honey and dried fruit. Full-bodied and well-structured. A harmonious wine, full of flavour and particularly perfumed.

### RECOMMENDATIONS

A delicious aperitif when served chilled – on its own or with dried fruit. Its well-balanced sweetness goes perfectly with foie gras or desserts made with fruit and ice cream. Enjoy it with a vanilla bavarois with plum sauce or apricot sorbet.



### VINE

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

### SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

### HEIGHT

Up to 600 meters.

### GRAPE VARIETIES

Traditional Douro grape varieties.

### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,42

Total Acidity 2,91 g/dm<sup>3</sup>

Reducing Sugars 148,40 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 8 and 10°C.