

REAL COMPANHIA VELHA PORTO MALVASIA

<i>Wine</i>	Porto Malvasia
<i>Varieties</i>	Malvasia Fina, Rabigato, Viosinho
<i>Year</i>	NV
<i>Region</i>	DOC Porto
<i>Country</i>	Portugal
<i>Production</i>	500.000 bottles (750ml)

*Enjoy this sweet white Port as an aperitive or desert. Store in cool and dry place.
Serve chilled (8°C-10°C). We recommend this Port as an ideal partner for fine
pastry.*

Port Wine

Port Wine is, by defenition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is caracterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture.

The Real Companhia Velha Malvasia is a white Port originating from a field blend of white grapes planted at Quinta do Casal da Granja, where the cool breezes and constant mild climate is essential for the production of young, fresh and fruity white Ports.

Winemaking & Ageing

The Ports chosen for the blend of Malvasia begin the fermentation process in stainless steel vats in contact with grape skins (maceration), until the interruption of the fermentation through the addition of brandy. The wine then ages in oak vats for a period of 3 years before bottling.

Technical data

Alc./Vol.:	19.3%
Total acidity:	3.2 g/l
PH:	3.66
Residual sugar:	112 g/l

Tasting notes

This Malvasia White expresses all the richness of white Ports, by presenting itself as a young, sweet, golden colour wine. Aromas of raisins and mature white fruit outstand creating aromatic intensity and a perfect balance.

