

VISTA ALEGRE OLD WHITE


VISTA ALEGRE
P O R T · P O R T O



Porto Wine | Portugal - Demarcated Douro Region

Grape Varieties

Careful selection of white grapes from Demarcated Douro Region, mainly: Viosinho, Malvasia Fina, Gouveio, Arinto, Cercial and Rabigato

Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation with skin maceration. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

Sensorial Analysis

Visual: Clean and bright

Colour: Amber, greenish hints

Aroma: Elegant and distinct. It exhales an intense perfume of "nougat", citric skin, coffee and mint

Taste: Impresses by the age. Silky, exquisite, full-bodied, with a very long and persistent finish

Suggestions

Consumption: It can accompany very well foie-gras, as well as intense and rich cheeses. Pleasant match with sweet desserts. Port wine is a natural wine, so it may form some natural sediment with time. Pour it carefully, so it does not become cloudy.

Should be served at a temperature between 10° and 12° C.

Preservation:

Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 18 to 20 weeks.

Other Information

Aging: This wine is the result of blending a selections of unique style white wines, matured in oak casks for an average of 27 years (approved by IVDP with 20 Years)

Technical Details

Alcohol:	20% vol.
Total Sugar:	115,6 g/l
Total Acidity:	5,01 g/l (tartaric acid)
pH:	3,37
Total Sulphur Dioxide (INS 220):	69 mg/dm ³
Baumé:	4

Logistic Information

Bottle:	Bottle VALLEGRE 1 satin glass- 750 ml
Cork:	Natural Cork with capsule
Packaging:	Individual reinforced carton case with lock packed in carton of 6
Palletization:	60 carton cases of 6 bottles
EAN 13 (Bar Code Bottle):	5 602 660 00210 0
ITF 14 (Bar Cod Cases):	1 5602 660 00210 7

Wine Maker

Manuel Tavares / José Araújo

Medals & other Awards

Bronze Medal "DECANTER WORLD WINE AWARDS 2005" (May 2005/U.K.)

Bronze Medal "INTERNATIONAL WINE AND SPIRIT COMPETITION 2005" (July 2005/U.K.)

Seal of Approval "INTERNATIONAL WINE CHALLENGE 2005" (May 2005/U.K.)

Bronze Medal "FHA 2006 WINE & SPIRITS ASIA CHALLENGE" (April 2006/Singapore)

Trophy CITADELLES " LES CITADELLES DU VIN 2007" (June 2007/France)

Silver Medal " MONDE SELECTION 2009" (May 2009/Belgium)

Gold Medal "CONCURSO NACIONAL DE VINHOS ENGARRAFADOS 2009" (June 2009/Portugal)

