



QUINTA DO
ESTANHO

Since 1757



PORT WINE FINE WHITE PORT

LOCATION

— Vale do Rio Pinhão; Cheires - Alijó

OENOLOGISTS

— Luís Leocádio

VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

GRAPE VARIETIES

Traditional to the Douro, where Arinto, Viosinho, Codega, Rabigato and Gouveio predominate

VINIFICATION

Fermentation through pellicular maceration before ageing in French oak balseiros (vats).

AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Golden yellow in colour. Complex aroma of citrus fruits, peach, honey and vanilla. Fresh and very fruity to the mouth.

SERVICE AND HARMONIZATION

Serve chilled as an aperitif (simply or with soda or tonic); soft cheeses, cold soups or melon, watermelon and pineapple salads. 6° - 10°C.