



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO LÁGRIMA

White

“A rich, persistent finish with a pleasant touch of honey.”

THE WINE

An icon amongst Port Wines. Made from a careful selection of white grapes, that offer freshness and aromas of honey and flowers. Should be drunk chilled.

VINIFICATION

The grapes come from regions where a high degree of ripeness is achieved. They are subjected to intense skin maceration in accordance with the old Port wine tradition.

TASTING NOTES

Predominantly golden colour.

Within its characteristic fruit and sweetness, floral aromas of camomile and orange blossom stand out with hints of honey.

It has a light, unctuous palate with flavours of ripe fruit surrounded by an intense freshness.

A rich, persistent finish with a pleasant touch of honey.

GASTRONOMY

Ideal as an aperitif, it goes very well with a starter, *foie gras*, grilled squid salad in a vinaigrette dressing, or a dessert.



GRAPE VARIETIES

Códega
Malvasia Fina
Rabigato

CONSERVATION

Store the bottle upright in a cool, dry and dark place.

TEMPERATURE CONSERVATION

6°C – 10°C | 42,8°F – 50°F

Contains sulfites
Alcohol 19%
Total Acidity 3,04 g/l
pH 3,62
Baumé degree 5,1
Residual sugar 138,7 g/l



DOURO DEMARCATED REGION