



Brig's Dry White

PORT WINE

White Dry Port Wine, light and fresh. Excellent aperitif, delicious and refreshing, ideal for warm days

Serving tips: Goes specially well with soft cheese, toasted salty almonds, dry fruits, olives. Can be served as a cocktail mixer, or pure with an ice cube, lemon peel and tonic water

TECHNICAL SHEET

QUALITY:

Dry White Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Códega, Rabigato, Malvasia Fina

VINE'S AGE:

20-30 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation with a slight skin maceration, stopped by grape brandy addition

AGING:

In stainless steel vats

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Pale straw yellow

AROMA:

Floral and citric with hints of tropical fruits

PALATE:

Fresh, smooth and persistent

ANALYSIS

ALCOHOL:

18,80 % VOL.

REDUCING SUGAR:

25,00 g/L

TOTAL ACIDITY:

5,20 g/L as Tartaric Acid

PH:

3,38

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 23,75 x 16,08 x 30,34

WEIGHT (GROSS/NET):

(Kg) 9,68 / 4,59

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

EAN:

5601085004225

TARIFF CODE:

2204218990

ITF:

35601085004226