

**Product** Wine Port

**Name** *Skeffington White*

**Producer Name** *Quinta and Vineyard Bottlers, Vinhos AS*

**Region of Origin** *Alto Douro , Região Demarcada*

**Country of origin** *Portugal*

**Ingredients** *Grapes : Malvasia Fina , Viozinho , Esgana Cão , Rabigato , Arinto .  
Grape Spirit*

Parameter	Units	Target Values	Legal Limits	Internal Tolerance
Density	g/cm <sup>3</sup>	1,0195	≤ 1.0840	± 0.0005 ( ≤1.0840 )
Alcohol content	% v/v	19,7	± 0.8 ( ≥ 19.0 ; ≤ 22.0 )	± 0.6 ( ≥ 19.0 ; ≤ 22.0 )
Total Acidity Tartaric	g/l	3,14	≥ 2.50	≥ 2.50
Ph	mg/l	3,58	≤ 200	≤ 120
Residual Sugar	g/l	103,9	≤ 160	≤ 130

**Additives** E-220 Anidrido Sulfuroso Puro  
E-334 Acido Tartárico

**Harvest :** September , and October. Manual Harvesting

**Soil Type** Schistous soil. Terracing. Vines ranging in age from 15 to 100 years.

**Vinification** Short fermentation on skins followed by controlled cool fermentation

**Maturation** Aged in mature large vats for 2/3 years

**Tasting notes** Pale straw colour. Classic white port nose, combining a fresh fruity character with delicate floral notes and aromas of tropical fruit, honey and walnuts. The wine is round and smooth leaving rich fruity flavours on the palate.

**Shelf Life** Not applicable to Port Wine

**Storage** Keep in a cool and dry place away from the light.

**Serving Temp** Serve lightly chilled

**Food Pairing** Serve as aperitive with roasted almonds and olives