



# OSBORNE

## PORTO

### WHITE



#### CHARACTER

*“Osborne Ports are voluptuous and luscious, an authentic delight for the palate that pays tribute to an exceptional land, a millenary tradition and a family’s devotion to these wines”.*

- **ORIGIN:** D.O. Porto. Vilanova de Gaia, located North-West Portugal.
- **BLEND:** A perfect and harmonious blend of Malvasia Fina, C6dega and Gouveio, from the Douro Valley vineyards, planted on terraces cut into schistous rock on the steep hillsides.

#### CRAFTING & AGING

The grapes are completely destemmed and carefully crushed. The resulting must is fermented in stainless steel vats at a controlled temperature. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops, leaving a natural sweetness in the wine.

In the Spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called “pipes”, where it’s aged for 2 years.

#### SENSORY ENJOYMENT

FRESH & FLORAL

- **LOOK:** Bright golden color with medium viscosity.
- **AROMAS & FLAVOURS:** Remarkably fresh with a slight floral overtone. Tremendous fruit intensity and delicious honey flavours, shows a nice balance of sweetness and acidity.

#### SERVING & GASTRONOMY

Serve it always chilled. Perfect as an aperitif, neat or try it as a long drink in a high ball glass, over ice cubes, topped up with tonic water and spring mint.

Superb with foie grass, the hints of honey and good balanced acidity complement the rich pate beautifully.



SINCE 1772

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[www.osborne.es](http://www.osborne.es)