Technical Sheet

BLACKETT
PORTO

WHITE | ANOS 20 YEARS

Appellation Porto **Region | Sub-Region** Douro | Cima Corgo

Grape varieties Malvasia Fina, Rabigato, Códega de Larinho, Viosinho.

Harvest September/October, Manual **Winemaking:** Winepresses, Stainless Steel Vats

Type White **Aging process** Matured in Wood **Age** 20 years

Tasting Notes

Color: Intense gold.
Nose: Intense and complex tertiary aromas of vanilla, marzipan, orange peel and spices.
Palate: Sweet, full-bodied and delicious, with a strong acidity, well-integrated alcohol, a fresh and persistent finish.

Pairing

We suggest the 20-year-old white to pair with a nice Foie Gras, with blue cheese, or with egg-based desserts, such as custard tarts.

Service and conservation

Temperature: between 46.4° and 53.6°F
Keep the bottle in an upright position

Alcohol | 20 % **PH |** 3,45 **Acidity |** 4,8 **Sugar|** 135 g/lt

