

## Dacosta White Port

Portugal | Porto and Douro

Art. Nr. 35581

### Wine Description

Our Dacosta White Port is a truly exceptional example of this Douro rarity – clean and fresh, with delicate citrus overtones it is at its best served as an aperitif or with a splash of tonic.

### Region Description

Port is a Portuguese fortified wine produced with distilled grape spirits exclusively in the Douro Valley in the northern provinces of Portugal. It is typically red, but it is also possible to produce a much rarer white version.

Port is produced from grapes grown and processed in the demarcated Douro region. The wine produced is then fortified by the addition of a neutral grape spirit known as aguardiente to stop the fermentation, leaving residual sugar in the wine, and to boost the alcohol content. The wine is then stored and aged in barrels prior to bottling.

The wine received its name, "port", in the latter half of the 17th century from the seaport city of Porto at the mouth of the Douro River, where much of the product was brought to market or for export to other countries in Europe. The Douro valley was defined and established as a protected region, and the name Douro thus an official appellation in 1756, making it the third oldest, after Chianti (1716) and Tokaj (1730).

### Food Pairing:

As an aperitif, a long drink with tonic, or a cocktail base.

### TECHNICAL DATA

<b>COUNTRY:</b>	Portugal	<b>REGION:</b>	Porto and Douro
<b>VOLUME:</b>	0,75 L	<b>STYLE:</b>	Light & Refreshing
<b>WINE TYPE:</b>	Liqueur wine	<b>VARIETAL:</b>	Cuvée
<b>SERVING TEMP:</b>	room temperature	<b>ALLERGENS:</b>	contains sulfites
<b>AGING POTENTIAL:</b>	Unopened high aging potential		

