

White Port Aperitif



ABOUT

Churchill's White Port wine is an emblematic product for Churchill's and unique in its style. Its rich golden colour denotes its ten years of age which is also evident in its smooth and complex taste. White Port is the alternative aperitif wine to be served cold at any time of year.

This Dry White Port is the deliciously different aperitif to enjoy before lunch or dinner and a perfect partner for smoked salmon, olives, roasted almonds and cheese biscuits.

White Port has a vibrant golden colour with grated nutmeg and eucalyptus on the nose. On the palate this wine is fresh and complex with a long peppery finish.

SOURCING

The grapes of White Port Wine come from specially chosen old vineyards located at higher altitudes in the Douro sub-region of Cima Corgo.

GRAPE VARIETIES

This Port Wine has a field blend of varieties including Malvasia Fina, Rabigato, Cadega, Viosinho.

CELLARING

RECOMMENDATION

This 10 years old Dry White Port Wine is filtered and ready to drink now.

Once opened, White Port Wine will keep well for up to one month.

AGEING

After fermentation, the wine goes through an ageing period in seasoned oak casks for approximately 10 years.

RECOMMENDED SERVING

TEMPERATURE

Serve chilled (8-10° C)

DECANTING

No need to decant. Serve this Port Wine straight from the bottle.

SERVING

RECOMMENDATIONS

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<http://www.churchills-port.com/wine/white-port-aperitif/>

Safra. Porto e Douro Wine Tasting em 09/04/2018.