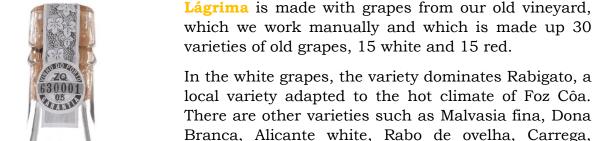


LÁGRIMA

(Bottled in 2023)



Códega, Pagadívidas...

The Lágrima category is the sweetest of the white Port categories, and it is also the most lush and fragrant.

Vinification

The vinification is done in concret tanks with half crushed grapes and all whole bunches. When the fermentation starts we crush by foot the graves and then we press in a vertical press before fortifying. This wine is aged in all in Port Wine barrels "pipas" and concret tank. The average age is 4 years.

Tasting Notes

Golden hue. Profound aroma, with hints of ripe fruits, featuring figs and quinces, along with notes of dried fruits. On the palate, it unveils opulence and generosity while maintaining remarkable balance and an abundance of exceptional flavors.

Alcohol: 18.5% **pH:** 3,68 g/L

Residual sugar: 126 g/L Production: 1 000 bottles

Units box: 6

Box weight: 6.5 kg

Contains sulfites

