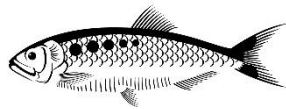


MATEUS NICOLAU DE ALMEIDA



## LÁGRIMA

(Bottled in 2023)



**Lágrima** is made with grapes from our old vineyard, which we in work biological production and which is made up 30 varieties of old grapes, 15 white and 15 red.

In the white grapes, the variety dominates Rabigato, a local variety adapted to the hot climate of Foz Côa. There are other varieties such as Malvasia fina, Dona Branca, Alicante white, Rabo de ovelha, Carrega, 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 grapes 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*