

CLASSIFICATION	D.O.C.
REGION	DOURO, Cima-Corgo
VARIETIES	Blend of several indigenous
WINEMAKER	Miguel Videira Monteiro
ASPECT COLOUR AROMA FLAVOUR	Palid Amber Complex nose with aromas of almonds and hazelnuts Honey with a sweet trace of round finish
VINIFICATION AGING	Vinified according to the tra Port Wine production Aged in old oak casks, the fir obtained by using wines age to obtain an average profile o
ALCOHOL	19 %
Ph	3,48
TOTAL ACIDITY	4,9 g/L

s centennial varieties

s of dried apricot,

of cinnamon, long and

raditional method of

Final blend is usually ged between 8 - 15 years e of 10 years.



QUINTA DO

BEIJO

10

TEN YEARS OLD

WHITE PORTO

Matured in Wood
PRODUCT OF PORTUGAL