

San Antonio PORT

What is Port?

Port wines are characterized by their richer, sweeter, and full-bodied flavor profile. To produce port wines, distilled grape spirits are added during fermentation, halting the conversion of sugar to alcohol. This results in a fortified wine that is typically sweeter and higher in alcohol content.

California has a long history of crafting exceptional dessert wines. San Antonio Port offers a delightful experience reminiscent of California's rich heritage in dessert wine production.

Why Port?

The Port category is a **\$89M** category YTD and has grown **39%** compared to the previous year

The **\$10 - \$14.99** Port segment represents **\$6.6M** of the total category and has grown **230% YTD**, outpacing the total Port category.

Why Us?

The **San Antonio Brand** is a **175K** case brand, and has grown **8%** compared to last year.

How to Enjoy

Pair San Antonio Port with a variety of cheeses and desserts. Serve chilled on the rocks and elevate your after-dinner conversations.

Flavor Profile

A fortified wine with a nutty, caramel, raisin-like flavor/aroma.
ABV- 18.5% | Sugar- 100 g/l | PH- 3.6 | TA- 6.0 g/l

SWEET & SMOOTH

18.5%
ABV

Pair With
Desserts

Fortified
Wine

Artificial Ingredients
Or Concentrates