



San Antonio PORT

SWEET & SMOOTH

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. Its dry climate provides ideal conditions for grapes to achieve full maturity, resulting in concentrated sugars and intense flavors. San Antonio Port offers a delightful experience reminiscent of California's rich heritage in dessert wine production.

San Antonio Port is a rich, sweet wine made with a blend of California grapes and pure grape brandy. With enticing notes of caramel and a raisin-like aroma, this full-bodied port is soft and smooth on the palate. San Antonio Port pairs perfectly with a variety of cheeses and desserts. Simply 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