



## Awards:

GOLD medal  
“International Wine  
& Spirit  
Competition”  
in 2004

SILVER medal  
“International Wine  
Challenge”  
in 2000

<b>Production</b>	
• Vineyard Location	Douro –Cima Corgo and Douro Superior sub regions
• Grape varieties	Touriga Franca, Tinta Amarela, Donzelinho Tinto, Bastardo, Tinta Roriz, Touriga Nacional
• Vinification	Granite “lagares” Grape must not destemmed 1-day pre-fermentative maceration and 2-days fermentation 20% wine-brandy added at 8 °Baumé
• Barrel-ripening	Matured in 600 liters old oak casks until bottling
<b>Characteristics</b>	
• Generally	Typical oxidative maturation
• Colour	Dense tawny colour with amber edges
• Smell	Classic old Port wine flavor, very evolved bouquet with a nose of tobacco, Brandy aromas and the “vinagrinho” character is present
• Flavour	Opulent, a slightly wood palate with fine flavors of dried fruits, and damsons. A velvety texture, with a very rich acidity, very well balanced with a very long finish
• Ripening-potential	Do not mature in bottle
• Drinking temperature	15-20 °C
• Recommendations	Can be left open for a couple of months Foie-gras, sweet desserts - Christmas pudding, dried fruit slim cakes, and with full flavour cigars
<b>Analytical dates</b>	
• Content of alcohol in vol. %	• 20,05
• Residual sugars in g/l	• 160,0
• Dried extract in g/l	• 185,3
• Total acidity in g/l (tartaric)	• 6,38
<b>Other</b>	
• Bottle Bar Code	• 5602765003026
• Carton / Case Bar Code	• 35602765003027
• Standard Shipment Unit	• 6 Bottles 50 cl. Carton

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