



Awards:

GOLD medal
“International Wine &
Spirit Competition”
in 2003

Production

- Vineyard Location
- Grape varieties
- Vinification

Douro – Cima Corgo and Douro Superior sub regions

Touriga Franca, Tinta Barroca, Tinta Roriz, Bastardo, Mourisco Tinto, Tinta Amarela

Cement vats

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

Characteristics

- Generally
- Colour
- Smell

Typical oxidative maturation

Light auburn with some green hues in the brown colour

Delicate, with dried fruit, raisins, nuts, old brandy and a slight note of iodine. A seductive aroma par excellence

- Flavour

Silky texture, almost feminine, with delicate body and very unctuous, elegant, and long finish with great freshness

- 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 as Christmas pudding, mince pies, cakes, milk chocolates, walnuts, nuts, crème brûlée, and as a digestive with cigars

Analytical dates

- | | |
|-----------------------------------|---------|
| • Content of alcohol in vol. % | • 20,42 |
| • Residual sugars in g/l | • 147,0 |
| • Dried extract in g/l | • 177,0 |
| • Total acidity in g/l (tartaric) | • 6,0 |

Other

- | | |
|--------------------------|---------------------------|
| • Bottle Bar Code | • 5602765003088 |
| • Carton / Case Bar Code | • 35602765003089 |
| • Standard Shipment Unit | • 6 Bottles 50 cl. Carton |

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