



Casa Fundada em 1845

ANDRESEN
PORTO

COLHEITA 1980

Production

Vineyard Location - Douro: Cima Corgo and Douro Superior Sub regions

Main Grape Varieties - Touriga Franca, Tinta Barroca, Tinta Roriz, Bastardo, Touriga Nacional, Mourisco Tinto

Vinification - Cement tanks and granite “Lagares”

Grape must not destemmed. 1 day pre-fermentative maceration and 2 days fermentation. Wine-brandy added at 8 °Baumé

Barrel-ripening - Matured in 600 liters old oak casks until bottling

Winemaker & Master Blender - Álvaro Van Zeller

Tasting Notes

Generally - Typical oxidative maturation

Colour – Pale brown

Smell - Delicate bouquet suggesting dried fig syrup and nutty character with hints of cigar box and orange peel aromas

Flavour - Very attractive, silky, marked by dried fruit aromas and rancio with a very long finish

Serve – 12 °C. Ready to drink. Decantation not needed. Can be left opened for at least a month

Food Pairing - Foie-gras, sweet desserts - Christmas pudding, mince pies, cakes, milk chocolates, walnuts, nuts, crème brûlée - Roquefort and as a digestive with cigars

Analytical dates

Content of alcohol in vol. - 20,0 %

Residual sugars -139,8 g/l

Dried extract - 164,30 g/l

Total acidity (tartaric) – 5,39 g/

Other Information

Bottle Barcode – 560 2765 003 064

Standard Shipment Unit - 6 Bottle 50cl Carton

Accolades

2 GOLD medals “International Wine & Spirit Competition” and “Vinalies Internationales” both in 2002



J. H. Andresen, Sucrs, Lda.

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