



Production

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

Grape Varieties - Touriga Franca, Tinta Roriz, Bastardo, Tinta Amarela, Donzelinho Tinto, Mourisco Tinto, Tinta Barroca

Vinification - Cement tanks and 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

Winemaker & Master Blender - Álvaro Van Zeller

Tasting Notes

Generally - Typical oxidative maturation

Colour – Brick color, golden brown

Smell - Interesting combination of dried fig and nutty aromas with a slight touch of good ripe fruit

Flavour – Elegant though powerful, very long and perfectly balanced, fine delicate acidity, very complex

Serve – 12-15 °C. Ready to drink. No need to decant. Can be left opened for at least a month

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

Analytical dates

Content of alcohol in vol. - 19,7 %

Dried extract -174,8 g/l

Residual sugars -149,06 g/l

Total acidity (tartaric) –5,28 g/l

Other Information

Bottle Barcode – 560 2765 003 088

Standard Shipment Unit - 6 Bottle 75cl Carton

Accolades

International Wine & Spirit Competition Trophy 2015 Port Wine of the Year

and also Gold Medal IWSC 2015



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