



Casa Fundada em 1845

**ANDRESEN**  
PORTO

## COLHEITA 1995

### Production

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

**Main Grape Varieties** - Touriga Franca, Tinta Roriz, Tinta Amarela, Mourisco Tinto, Tinta Barroca

**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** - Lovely reddish brown color with hint of prune red

**Smell** - Very good aroma, already lots of dried fruits, nutty and jammy, light nuances of dates, very well developed

**Flavour** - Mellow, showing great elegance, notes of dried fruits on the palate with a nice freshness promising an excellent maturation in wood

**Serve** - 12-14 °C. Not intended to mature in bottle. Can be left open for at least a couple of weeks

**Pairings** - Sweet desserts, cheese, or after meal by itself or with cigars

### Analytical dates

**Content of alcohol in vol.** - 20,0 %

**Dried extract** - 156,9 g/l

**Residual sugars** -133 g/l

**Total acidity (tartaric)** - 5,37 g/l

### Other Information

**Bottle Barcode** - 560 2765 003 101 (75cl)

- 560 2765 953 109 (50cl)

**Standard Shipment Unit**- 6 Bottle 75cl Carton

- 6 Bottle 50cl Carton

### Accolades

SILVER medal Concours Mondial de Bruxelles 2005 and 2007

SILVER BEST IN CLASS International Wine & Spirit Competition 2006



**J. H. Andresen, Sucrs, Lda.**

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