



### Award:

SILVER medals  
“International  
Wine & Spirit  
Competition 2008”  
and  
“International  
Wine Challenge  
2014”

<b>Production</b>	
• Vineyards Location	Douro – Cima Corgo e Douro Superior
• Grape varieties	Touriga Franca 40%, Tinta Roriz 25 %, Tinta Barroca 20%
• Vinification	Cement tanks Grape must not destemmed 1 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
• Color	Quite dense reddish brown color with hints of garnet
• Smell	Still tight aroma with a lovely character of dates, dried fruits and old wood, hints of candied damsons, revealing great potential for barrel maturation
• Flavor	Warm, complex flavors, well balanced, notes of dried fruits and dates, still young for a 10-year-old tawny, full of promise, with a very good finish
• Ripening-potential	Do not mature in bottle
• Drinking temperature	12-15 °C
• Recommendations	Can be left open for a couple of weeks Foie-gras, Roquefort, mince pies, cakes, chocolates, dried fruit ice creams, orange cakes, toasted almonds and after meal with cigars
<b>Analytical dates</b>	
• Content of alcohol in vol. %	• 19,9
• Residual sugars in g/l	• 124,5
• Dried extract in g/l	• 147,8
• Total acidity in g/l (tartaric)	• 4,59
<b>Other</b>	
• Bottle Bar Code	• 5602765003118
• Carton / Case Bar Code	• 35602765003119
• Standard Shipment Unit	• 6 Bottles 75 cl. Carton

### J. H. Andresen, Sucrs, Lda.

Rua Felizardo Lima, 74 \* PO Box 1510 \* 4400-140 Vila Nova de Gaia

Phone: +351 223 770 450 \* Email: andresen@jhandresen.com