

TAKING PREMIUM TO A HIGHER LEVEL

Production

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

Grape Varieties - Touriga Franca 35%, Tinta Roriz 30 %, Tinta Barroca 20%.

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 – Brick colour

Smell - Smoked yellow fruits aroma, with a great depth and complexity

Flavour - Firm and vibrant in the mouth, nice acidity, long and affirmative finish

Serve – 12-14 °C. Not intended to mature in bottle. No need to decant. Can be left opened for at least at least a month

Pairings - Cakes, chocolates, dried fruit ice creams, orange cakes, toasted almonds and after meal with cigars

Analytical dates

Content of alcohol in vol. – 20.00 %

Dried extract – 149,90 g/l

Residual sugars –127,0 g/l

Total acidity (tartaric) – 5,20 g/l

CONTAINS SULPHITES

Other Information

Bottle Barcode 5602765983007 (75cl)

5602765983014 (50cl)

Standard Shipment Unit 6 Bottle 75cl Carton

6 Bottle 50cl Carton

Accolades

2012 – GOLD medal (Internatonal Wine Challenge);

SILVER medal (Concours Mondial de Bruxelles & Decanter World Wine Awards)

J. H. Andresen, Sucrs, Lda.

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