



Casa Fundada em 1845
ANDRESEN
PORTO

COLHEITA 2000

Production

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

Main Grape Varieties - Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela

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 - Quite dense brown color

Smell - Old wood, hints of ripe fruit compotes, small plums, blackberry, balsamic, revealing great potential for barrel maturation

Flavour - Warm, complex flavours, well balanced, notes of nuts and dates, with red fruits assuring a nice roundness, a very good long and smooth finish

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 - 142,6 g/l

Residual sugars - 119,3 g/l

Total acidity (tartaric) - 4,41 g/l

Other Information

Bottle Barcode - 560 2765 003 996

- 560 2765 003 903

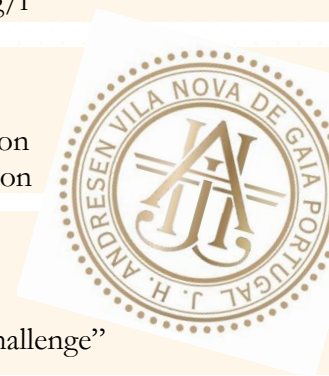
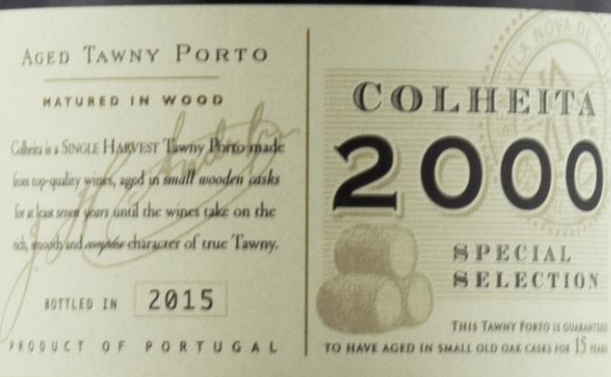
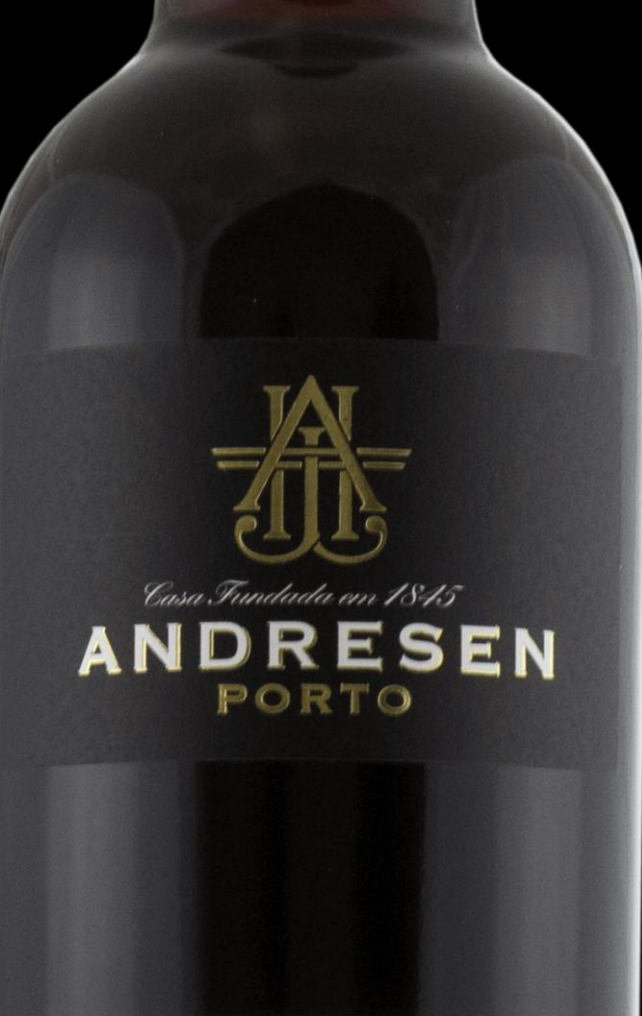
Standard Shipment Unit - 6 Bottle 75cl Carton

- 6 Bottle 50cl Carton

Accolades

2013: GOLD medals in the "Decanter World Wine Awards" and "Concours Mondial de Bruxelles"

SILVER medals in the "International Wine & Spirit Competition" and "International Wine Challenge"



J. H. Andresen, Sucrs, Lda.

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