

TAKING PREMIUM TO A HIGHER LEVEL

Production

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

Grape Varieties - Touriga Franca 30%, Tinta Roriz 25 %, Tinta Barroca 10%

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 (first released in 2014)

Winemaker & Master Blender- Álvaro Van Zeller

Tasting Notes

Generally - Typical oxidative maturation

Colour – Lively red colour with hints of brown

Smell - Strong sweet smell on the nose. Dried fruits notes.

Flavour - Ginger and coffee notes, balanced and elegant. Demerara sugar with balanced acidity layers and a lingering balanced finish.

Serve – 12 °C. Ready to drink. Can be left opened for at least at least a month

Food Pairing - Foie-gras, Roquefort, mince pies, cakes, chocolates, dried fruit ice creams, orange cakes, toasted almonds and after meal 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

CONTAINS SULPHITES

Other Information

Bottle Barcode – 560 2765 033 009 (75cl)

560 2765 033 016 (50cl)

Standard Shipment Unit - 6 Bottle 50 cl or 75 cl Carton

Accolades

2016- GOLD medal in the "International Wine Challenge"

and 3 SILVER medals - Decanter World Wine Awards", "Concours Mondial de Bruxelles" and "TWSC"

J. H. Andresen, Sucrs, Lda.

Rua Felizardo Lima, 74 * PO Box 1510 * 4400-140 Vila Nova de Gaia * +351 223 770 450 * andresen@jhandresen.com

