

TAKING PREMIUM TO A HIGHER LEVEL



Production

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

Grape Varieties - 45% Touriga Franca; 30% Tinta Roriz; 15% Touriga Nacional; 10% Tinta Barroca

Vinification - Cement tanks and granite "Lagares"

Grape must not destemmed. 1 day 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

Winemaker & Master Blender - Álvaro Van Zeller

Tasting Notes

Generally - Typical oxidative maturation

Colour – Medium brick red, with hints of brown.

Smell -. Old Wood, damson fruit aromas, dried fruits, as well as dried figs.

Flavour – Ginger, sultanas, some notes of coffee and nuts, with the finest elegance of old tawnies. Despite the age, the freshness remains with an excellent natural acidity and reveals a great potential for barrel maturation.

Very expressive and balanced finish.

Serve – 12 °C. Ready to drink. No need to be decanted. Can be left opened for a couple of weeks

Food Pairing - Foie-gras, sweet desserts as Christmas pudding, mince pies, cakes, milk chocolates, walnuts, nuts, crème brûlée, and as a digestive with cigars

Analytical dates

Content of alcohol in vol. -20,0 %

Dried extract - 149,4 g/l

Residual sugars -125,0 g/l

Total acidity (tartaric) – 5,01 g/l

Other Information

Bottle Barcode – 560 2765 053 014 (50cl)
560 2765 053 007 (75cl)

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

J. H. Andresen, Sucrs, Lda.

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