



Casa Fundada em 1845

ANDRESEN
PORTO

ANDRESEN COLHEITA 2007

Production

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

Main Grape Varieties - Touriga Franca; Tinta Roriz; Touriga Nacional; Tinta Barroca

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

Notes

Generally – Typical oxidative maturation

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 - 137,3 g/l

Residual sugars -114,0 g/l

Total acidity (tartaric) – 4,83 g/l

Other Information

Bottle Barcode – 560 2765 073 005 (75cl)

– 560 2765 073 012 (50cl)

Standard Shipment Unit – 6 Bottle 75cl Carton

– 6 Bottle 50cl Carton



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