



Casa Fundada em 1845

ANDRESEN
PORTO

ANDRESEN COLHEITA 2009

Production

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

Main Grape Varieties – Touriga Franca, Tinta Roriz, Touriga Nacional

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

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 - 133,2 g/l

Residual sugars -109,0 g/l

Total acidity (tartaric) – 4,50 g/l

Other Information

Bottle Barcode – 560 2765 093 003 (75cl)

–560 2765 093 010 (50cl)

Standard Shipment Unit – 6 Bottle 75cl Carton

– 6 Bottle 50cl Carton



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