



ANDRESEN DRY WHITE

Production

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

Main Grape Varieties -Códega, Arinto, Rabigato and several traditional Douro white grapes

Vinification - Stainless steel vats

Grape must not destemmed. 1 day pre-fermentative maceration and 3 days fermentation

Wine-brandy added at 1 °Baumé

Barrel-ripening - 5 years old blend matured in big old oak barrels

Winemaker & Master Blender- Álvaro Van Zeller

Notes

Generally - Typical oxidative maturation

Ripening-potential – Not intended to mature in bottle

Serve – 12-14 °C. Can be left open for a week

Pairings - Aperitif with toasted almonds, walnuts and nuts or as a long drink – Portonic: half dry Port wine, half tonic water, a slice of lemon and ice

Analytical dates

Content of alcohol in vol. -19,5 %

Dried extract -79,5 g/l

Residual sugars -62,0 g/l

Total acidity (tartaric) -4,2 g/l

Other Information

Bottle Barcode – 5602765001046

Standard Shipment Unit - 6 Bottle 75cl Carton



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