



ANDRESEN FINE WHITE

Production

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

Main Grape Varieties - C3dega, Rabigato, Malvasia Fina, Fern3o Pires

Vinification - Stainless steel vats

Grape must not destemmed. 1 day pre-fermentative maceration and 2 days fermentation

Wine-brandy added at 8 3Baum3

Barrel-ripening - 3 years old blend matured in oak casks

Winemaker & Master Blender- 3lv3o Van Zeller

Notes

Generally - Typical oxidative maturation

Ripening-potential – Not intended to mature in bottle

Serve – 12-14 3C. Can be left open for a week

Pairings - Aperitif with toasted almonds, walnuts and nuts or as a long drink

Analytical dates

Content of alcohol in vol. -19, 50 %

Dried extract -116,8 g/l

Residual sugars -102,0 g/l

Total acidity (tartaric) -3,40 g/l

Other Information

Bottle Barcode – 560 2765 001 022

Standard Shipment Unit - 6 Bottle 75cl Carton



This White Port exudes an aroma that is slightly floral and beautifully balanced. It has a sweet silky and complex flavour and is best when served chilled.

PRODUCT OF PORTUGAL

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