



Casa Fundada em 1845

ANDRESEN
PORTO

ANDRESEN LATE BOTTLED VINTAGE 2015

Production

Vineyards Location – Douro: Cima Corgo Sub region

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

Vinification - Foot trodden in granite “lagares”

Grape must not destemmed

2 days pre-fermentative maceration, 2 days fermentation and 6 hours post fermentative maceration

Wine-brandy added at 8 °Baumé

Barrel-ripening - Blended in big old oak barrels for 6 years (Bottled 2021)

Winemaker & Master Blender - Álvaro Van Zeller

Notes

Generally – Typical bottle maturation

Ripening-potential – Over 10 years

Serve – 13-16 °C.

Pairings - Spicy cow-cheeses (Stilton) or soft sheep-cheeses, Tiramisu and dark chocolate

Analytical dates

Content of alcohol in vol. -20,0 %

Dried extract - 138,9 g/l

Residual sugars -117,0 g/l

Total acidity (tartaric) – 4,7 g/l

Other Information

Bottle Barcode –560 2765 155 008

Standard Shipment Unit - 6 Bottle 75cl Carton



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