



Casa Fundada em 1845

**ANDRESEN**  
PORTO

## ANDRESEN LATE BOTTLED VINTAGE 2017

### Production

**Vineyards Location** – Douro: Cima Corgo Sub region

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

**Vinification** - Foot trodden in granite “lagares”

Grape must not destemmed

2 days pre-fermentative maceration, 2 days fermentation

Wine-brandy added at 8 °Baumé

**Barrel-ripening** - Blended in big old oak barrels for 5 years (Bottled 2022)

**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** - 145,5 g/l

**Residual sugars** -124,0 g/l

**Total acidity (tartaric)** – 4,6 g/l

### Other Information

**Bottle Barcode** –560 2765 175 006

**Standard Shipment Unit** - 6 Bottle 75cl Carton



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