

## Production

**Vineyard Location** - Douro: Cima Corgo Sub region

**Grape Varieties** - 40 % Tinta Roriz, 30 % Touriga Franca, 20 % Tinta Barroca

**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** - 10 years old blend matured in 600 liters old oak casks

**Winemaker & Master Blender** - Álvaro Van Zeller

## Tasting Notes

**Generally** - Typical oxidative maturation

**Colour** - Brilliant tawny colour with reddish edges

**Smell** - Complex, soft nose, nutty and dates with hints of ripped fruit and toffee aromas

**Flavour** - Intense dried fruit flavour with a touch of toasted notes, showing rancidness balanced with some freshness leading to a long finish

**Serve** - 12-14 °C. Not intended to mature in bottle. No need to decant. Can be left opened for at least a couple of weeks

**Pairings** - Foie-gras, sweet desserts - Christmas pudding, mince pies, cakes, milk chocolates, walnuts, nuts and crème brûlée. Roquefort and as a digestive with cigars

## Analytical dates

**Content of alcohol in vol.** - 20,00 %

**Dried extract** - 129,0 g/l

**Residual sugars** - 108,0 g/l

**Total acidity (tartaric)** - 4,84 g/l

CONTAINS SULPHITES

## Other Information

**Bottle Barcode** - 560 2765 002 012

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

## Accolades

**4 Gold** CIV 2000 & 2003; Selections Mondiales 2004; Decanter World Wine Awards 2008.

**4 Silver** Wine Master Challenge 2001; International Wine & Spirit Competition 2005 & 2008; Starwine 2005

