

TWENTY YEAR OLD TAWNY

Casa Fundada em 1845
ANDRESEN
PORTO

Production

Vineyard location - Douro: Cima Corgo and Douro Superior sub regions

Grape varieties - Touriga Franca 45%, Tinta Roriz 30%, Tinta Barroca 10%, Bastardo 5%

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 - 20 years old blend matured in 600 liters old oak casks

Winemaker & Master Blender - Álvaro Van Zeller

Tasting Notes

General – Typical oxidative maturation

Colour – Attractive pale brown

Smell - Complex hazelnut and toffee nose with a subtle dried orange peel aroma

Flavour - Mellow, smooth, elegant, delicate, full flavoured, with lots of dried fruits and a long and persistent finish

Serve – 12-14 °C. Not intended to mature in bottle. Can be left open for at least a couple of weeks

Pairings - Sweet desserts, cheese, or after meal by itself or with cigars

Analytical dates

Content of alcohol in vol- 20,00 %

Dried extract - 151,5 g/l

Residual sugars - 127,0 g/l

Total acidity (tartaric) - 5,98 g/l

CONTAINS SULPHITES

Other informations

Bottle Barcode – 560 2765 002 029

Standard Shipment Unit - 6 Bottle 75cl Carton

Accolades

During the last ten years the “Royal Choice” was awarded 17 international medals, including 3 GOLD and 11 SILVER



J. H. Andresen, Sucri, Lda.

Rua Felizardo Lima, 74 * PO Box 1510 * 4400-140 Vila Nova de Gaia * +351 223 770 450 * andresen@jhandresen.com

ROYAL CHOICE

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