



Casa Fundada em 1845  
**ANDRESEN**  
 PORTO



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## 40 YEAR OLD TAWNY

### Production

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

**Main Grape Varieties** - Touriga Franca, Tinta Roriz, Tinta Barroca, Bastardo

**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** – Over 40 years old blend matured in 600 liters old oak casks.

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

### Tasting Notes

**Generally** - Typical oxidative maturation

**Colour** – Brownish attractive color with green edges

**Smell** - Intense, complex dried fruit and Christmas cake bouquet showing lovely ageing nutty aromas and "vinagrinho"

**Flavour** - Rich and velvet textured with flavours of old Cognac, dates and nuts with a very long finish

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

### Analytical dates

**Content of alcohol in vol.** - 20,0 %

**Dried extract** - 171,6 g/l

**Residual sugars** - 145,0 g/l

**Total acidity (tartaric)** - 6,52 g/l

### Other Information

**Bottle Barcode** – 560 2765 002 036

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

### Accolades

4 Medals in International Competitions: 1 GREAT GOLD, 1 GOLD 2 SILVER

VERY OLD  
**40**

FORTY YEAR OLD  
 TAWNY PORTO

MATURED IN WOOD



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