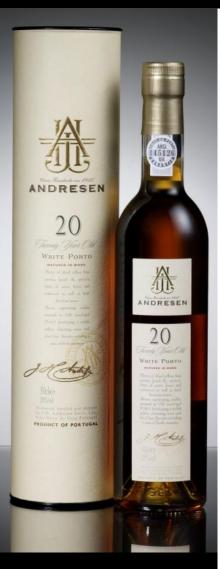


## 20 Year Old White



**Production** Douro - Cima Corgo and Douro Superior Sub Vineyards Location region Grape varieties Old vines Cement tanks and granite "lagares" Vinification Grape must not destemmed 1-day pre-fermentative maceration and 2-days fermentation 20 % wine-brandy added at 8 Baumé 20 years old blend matured in 600 litters old Barrel-ripening oak casks Characteristics Generally Typical oxidation

Absolutely unprecedented, this Andresen 20 Year Old White Port has only been drunk in private

Be one of the first to enjoy this astonishing release from the depths of our cellars.

circles before 2010.

Analytical dates
Content of alcohol in vol. %

Residual sugar in g/l

by itself

• 19,7

• 103,0

126,7

4,95

Full yellow onion color

with a taste of rancio

Do not mature in bottle

Plenty of dried yellow fruit aromas (yellow

peach and apricot), hints of honey and cedar wood and ephemeral (fleeting) bees wax notes Smooth and delicate palate, dried fruit flavours

Foie-gras, sweet desserts - Christmas pudding, mince pies, dried fruit cakes, crème brûlée and

Can be left open for a couple of weeks

Other

Total acidity in g/l (tartaric)

Dried extract in g/l

Color

Smell

Flavour

Ripening-potential
Drinking temperature
Recommendations

Bottle Bar Code
 5602765002067

Carton / Case Bar Code • 35602765002068

Standard Shipment Unit • 6 Bottle 50cl Carton

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