



Absolutely unprecedented, this Andresen 20 Year Old White Port has only been drunk in private circles before 2010.

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

<b>Production</b>	
• Vineyards Location	Douro – Cima Corgo and Douro Superior Sub region
• Grape varieties	Old vines
• Vinification	Cement tanks and granite “lagares” Grape must not destemmed 1-day pre-fermentative maceration and 2-days fermentation 20 % wine-brandy added at 8 °Baumé
• Barrel-ripening	20 years old blend matured in 600 liters old oak casks
<b>Characteristics</b>	
• Generally	Typical oxidation
• Color	Full yellow onion color
• Smell	Plenty of dried yellow fruit aromas (yellow peach and apricot), hints of honey and cedar wood and ephemeral (fleeting) bees wax notes
• Flavour	Smooth and delicate palate, dried fruit flavours with a taste of rancio
• Ripening-potential	Do not mature in bottle
• Drinking temperature	12 °C
• Recommendations	Can be left open for a couple of weeks Foie-gras, sweet desserts - Christmas pudding, mince pies, dried fruit cakes, crème brûlée and by itself
<b>Analytical dates</b>	
• Content of alcohol in vol. %	• 19,7
• Residual sugar in g/l	• 103,0
• Dried extract in g/l	• 126,7
• Total acidity in g/l (tartaric)	• 4,95
<b>Other</b>	
• Bottle Bar Code	• 5602765002067
• Carton / Case Bar Code	• 35602765002068
• Standard Shipment Unit	• 6 Bottle 50cl Carton

**J. H. Andresen, Sucrs, Lda.**

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