



Launched in 2013, the Andresen 40 Years Old White Porto achieved, in that same year, 1 GOLD medal in the “Mondial de Bruxelles” and 2 SILVER medals in the “Decanter World Wine Awards” and “international Wine Challenge”.

Production	
• Vineyard Location	Douro – Cima Corgo e Douro Superior Sub regions
• Grape varieties	Old vines
• Vinification	Granite “lagares” Grape must not destemmed 1 day pre-fermentative maceration, 2 days fermentation. 20 % wine-brandy added at 8 °Baumé
• Barrel-ripening	More than 40 years old blend matured in 600 liters old oak casks
Characteristics	
• Generally	Typical oxidative maturation
• Color	Dark orange amber
• Smell	“Confit” of raisins, hints of caramel, quince flowers honey, crystallized orange and brown sugar.
• Flavour	The palate is very rich with crystallized orange peel, almonds and Muscat note. Thanks to the lively acidity, it is not the mellowness but the rich aromas that add up to the marvellous long finish
• Ripening-potential	Not meant to mature in bottle
• Drinking temperature	12 °C
• Recommendations	Can be left open for a couple of months Foie-gras, sweet desserts - Christmas pudding, mince pies, dried fruit cakes, crème brûlée and by itself. Also a “must” for cigar lovers.
Analytical dates	
• Content of alcohol in vol. %	• 20,64
• Residual sugars in g/l	• 132,4
• Dried extract in g/l	• 159,1
• Total acidity in g/l (tartaric)	• 6,64
Other	
• Bottle Bar Code	• 5602765002074
• Carton / Case Bar Code	• 35602765002074
• Standard Shipment Unit	• 6 Bottles 50cl. Carton

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