



Casa Fundada em 1845

ANDRESEN
PORTO

ANDRESEN VINTAGE 1997

Production

Vineyard Location - Douro: Cima Corgo Sub region

Main Grape Varieties - Mixed varieties from old vines

Vinification - Foot trodden in granite "lagares"

Grape must not destemmed.

1 day pre-fermentative maceration and 3 days fermentation

Wine-brandy added at 8 °Baumé

Barrel-ripening - Matured in big old oak casks for 3 years

Winemaker & Master Blender - Álvaro Van Zeller

Notes

Generally - Typical Bottle maturation

Ripening-potential – More than 20 years

Serve – 14-16 °C. Decanting is recommended

Pairings - Spicy cow-cheeses (like Stilton) or soft sheep-cheeses, strawberries, dark chocolate

Analytical dates

Content of alcohol in vol. -20,0 %

Dried extract -127,20 g/l

Residual sugars -100,50 g/l

Total acidity (tartaric) -3,79 g/l

Other Information

Bottle Barcode – 560 2765 006 041

Standard Shipment Unit - 6 Bottle 75cl (with individual wooden box)



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