

ANDRESEN VINTAGE 1999

Production

Vineyard Location - Douro: Cima Corgo Sub region

Main Grape Varieties - Touriga Franca, Tinta Roriz, Bastardo, Tinta Amarela

Vinification - Foot trodden in granite “lagares”

Grape must not stemmed.

1 day pre-fermentative maceration and 3 days fermentation

Wine-brandy added at 8 °Baumé

Barrel-ripening - Matured in big old oak barrels for 2,5 years

Winemaker & Master Blender - Álvaro Van Zeller

Notes

Generally - Bottle maturation

Ripening-potential – More than 25 years

Serve – 15-18 °C. Need to be decanted

Pairing - Spicy cow-cheeses (Stilton) or soft Portuguese DOP. Sheep-cheeses (Serra, Serpa or Azeitão), ice-cream, Tiramisu, and as digestive with full flavour cigars

Analytical dates

Content of alcohol in vol. -20,0%

Dried extract -129,80 g/l

Residual sugars -98,40 g/l

Total acidity (tartaric) -3,53 g/l

Other Information

Bottle Barcode – 560 2765 006 058

Standard Shipment Unit - 6 Bottle 75cl wooden box



J. H. Andresen, Sucrs, Lda.

Rua Felizardo Lima, 74 * PO Box 1510 * 4400-140 Vila Nova de Gaia * +351 223 770 450 * andresen@jhandresen.com

