



Casa Fundada em 1845

**ANDRESEN**  
PORTO

## ANDRESEN VINTAGE 2002

### Production

**Vineyard Location** - Douro: Cima Corgo Sub region

**Main Grape Varieties** - Touriga Franca, Tinta Roriz, Tinta Barroca

**Vinification** - Foot trodden in granite "lagares"

Grape must not stemmed.

1 day pre-fermentative maceration, 2 days fermentation

Wine-brandy added at 8 °Baumé

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

**Winemaker & Master Blender** - Álvaro Van Zeller

### Notes

**Generally** - Bottle maturation

**Ripening-potential** – More than 20 years

**Serve** – 15-18 °C. Need to be decanted

**Food Pairing** – Desserts – Ice-cream with jams of red and black fruits, Spicy cow-cheeses (Stilton)

or soft Portuguese DOP. Sheep-cheeses (Serra, Serpa or Azeitão), Tiramisu, and as digestive with full flavour cigars

### Analytical dates

**Content of alcohol in vol.** -20,0 %

**Residual sugars** -97,70 g/l

**Dried extract** -123,50 g/l

**Total acidity (tartaric)** -3,44 g/l

### Other Information

**Bottle Barcode** – 560 2765 006 069

**Standard Shipment Unit** - 6 Bottle 75cl wooden box



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