

## ANDRESEN VINTAGE 2020

### Production

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

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

**Vinification** - Foot trodden in granite “lagares”

Grape must not destemmed

2 days pre-fermentative maceration, 2 days fermentation.

Wine-brandy added at 8 °Baumé

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

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

### Notes

**Generally** - Typical Bottle maturation

**Ripening-potential** – Over 40 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-** 140,8 g/l

**Residual sugars-** 114,0 g/l

**Total acidity (tartaric)-** 5,10 g/l

### Other Information

**Bottle Barcode** – 560 2765 208 001

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

