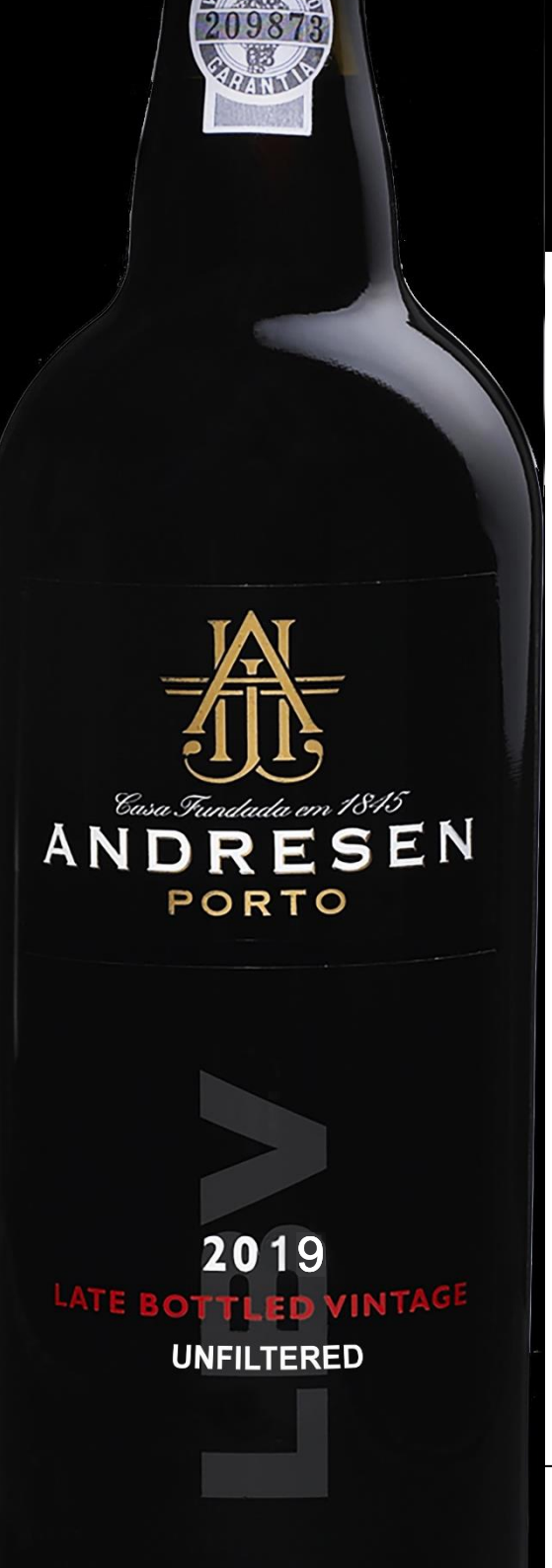

ANDRESEN LATE BOTTLED VINTAGE 2019

Casa Fundada em 1845
ANDRESEN
PORTO

Production

Vineyards 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 ºBaumé
Barrel-ripening - Blended in big old oak barrels for 5 years (Bottled 2024)
Winemaker & Master Blender - Álvaro Van Zeller

Notes

Generally – Typical bottle maturation
Ripening-potential – Over 10 years
Serve – 13-16 ºC.
Pairings - Spicy cow-cheeses (Stilton) or soft sheep-cheeses, Tiramisu and dark chocolate

Analytical dates

Content of alcohol in vol. -20,0 %
Dried extract - 128,5 g/l
Residual sugars -108,0 g/l
Total acidity (tartaric) – 4,3 g/l

Ingredients / Nutrition

E(100ml): 157kcal / 657 kJ

Other Information

Bottle Barcode –560 2765 195 004
Standard Shipment Unit - 6 Bottle 75cl Carton

ANDRESEN VILA NOVA DE GAIA PORTUGAL J.H.

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