Casa Fundada em 1845
ANDRESEN
PORTO

White 10 Year Old



Production

Vineyard Location	Douro – Cima Corgo and Douro Superior sub regions
Grape varieties	25% Malvasia Fina, 40% Códega, 20% Rabigato, 15% Arinto
Vinification	Cement tanks Grape must partially not distemmed 1-day prefermentative maceration and 2-days fermentation 20 % wine-brandy added at 8 ºBaumé 10 years old blend matured in 600 liters old oak casks

Characteristics

Generally	Typical oxidative maturation
Colour	Brilliant yellow onion color
Smell	Pleasant aromas of dried fruits, dates, slightly iodized, hints of orange honey and cocoa butter and old portwood notes
Flavour	Smooth and delicate palate, dried fruit flavours with a taste of rancio
Ripening-potential	Do not mature in bottle
Drinking temperature	12 ºC
Recommendation	Can be left open for a couple of weeks Foie-gras, sweet desserts - Christmas pudding, mince pies, dried fruit cakes, crème brûlée and by itself

Analytical data

Content of alcohol in vol %	20,00
Residual sugar in g/l	102,20
Dried extract in g/l	128,80
Total acidity in g/l (tartaric)	4,05

Other

EAN-13	5602765002050
ITF-14	35602765002051
Shipment Unit.	6 Bottles 50 cl carton

J. H. ANDRESEN SUCRS. LDA.
Rua Felizardo Lima, 74 Apartado 1510 4401-901 Vila Nova de Gaia
Telefone: +351 223 770 450 Fax: +351 223 770 458 E-mail: andresen@jhandresen.com