



40 YEAR OLD TAWNY

Production

Vineyard Location - Douro: Cima Corgo Sub region.

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

Vinification - Cement tanks and granite "Lagares".

Grape must not destemmed. 1 day pre-fermentative maceration and 2 days fermentation. Wine-brandy added at 8 °Baumé.

Barrel-ripening – Over 40 years old blend matured in 600 litters old oak casks.

Winemaker & Master Blender- Álvaro Van Zeller

Tasting Notes

Generally - Typical oxidative maturation

Colour – Brownish attractive color with green edges

Smell - Intense, complex dried fruit and Christmas cake bouquet showing lovely ageing nutty aromas and "vinagrinho"

Flavour - Rich and velvet textured with flavours of old Cognac, dates and nuts with a very long finish **Serve** – 12-14 °C. Not intended to mature in bottle. Can be left opened for at least a couple of months

Analytical dates

Content of alcohol in vol. - 20,0 % Dried extract - 171,6 g/l

Residual sugars - 145.0 g/lTotal acidity (tartaric) - 6.52 g/l

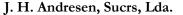
Other Information

Bottle Barcode – 560 2765 002 036

Standard Shipment Unit - 6 Bottle 75cl Carton

Accolades

4 Medals in International Competitions: 1 GREAT GOLD, 1 GOLD 2 SILVER



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

